



2 cups whole milk  
1 cup heavy cream  
1 cup coconut milk  
2/3 cup sugar  
4 egg yolks  
¼ cup cornstarch  
¼ cup butter  
3 tsp vanilla  
1 ½ cup sweetened, shredded coconut

Place milks and cream in a heavy pan. Add the sugar and mix well. Bring to a soft simmer.

In a separate bowl, whisk the yolks and cornstarch. Add some of the hot liquid and whisk briskly. Pour the egg mixture into the milks and whisk constantly until pudding thickens.

Add the butter and whisk until melted. Add the vanilla. Mix well. Turn off the heat and mix in the coconut. Pour the pudding into individual ramekins. Cover each one with plastic wrap, placing directly on the top to prevent a crust from forming. Refrigerate for at least 6 hours.

Serve with a dollop of unsweetened, whipped cream and some shaved chocolate. Enjoy!

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