



PREP:  
COOK:  
SERVES: 2

## Mermaid Milkshake Pudding

Hosting an Under the Sea themed party? Add a little mermaid magic to your menu with these deliciously thick and creamy puddings... Guaranteed to make a real splash with your guests!

### Ingredients

#### Mermaid Custard

- 1 tsp flour
- 3 tbsp caster sugar
- 8 egg yolks
- 1 cup milk
- 1 cup (250ml) pouring cream
- 250g unsalted butter, room temperature, cubed
- 1 tsp Queen Mermaid Magic Flavour for Icing
- Queen Hot Pink Food Colour Gel
- Queen Blue Food Colour
- Queen Purple Food Colour Gel
- 200ml thickened cream

### Method - Custard

#### STEP 1

Combine flour, sugar and egg yolks in a large microwave safe bowl, whisking until smooth. Add cream, milk and Mermaid Magic Flavour for Icing, whisking to combine.

#### STEP 2

Microwave in 1 minute bursts, whisking in between until thick and smooth.

#### STEP 3

Once custard has thickened, add butter and whisk until melted and fully combined. Cover with plastic wrap and chill for 3 hours.

#### STEP 4

Split custard into three bowls. Colour one pink, one blue, and one purple. Transfer into three separate piping bags.

#### STEP 5

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## Ingredients

1 tsp Queen Natural Organic Vanilla Essence-Extract

Dr. Oetker Mermaid Party Pal Icing Decorations

Dr. Oetker Neon Sugar

### **Pink Ganache**

200g white chocolate

100ml thickened cream

1 tsp Queen Mermaid Magic Flavour for Icing

Queen Hot Pink Food Colour Gel

## Method - Custard

In a separate bowl, add cream and Vanilla and whip to stiff peaks. Place whipped cream in a piping bag fitted with a 1M tip and set aside.

## Method - Pink Ganache

### **STEP 1**

Place chocolate and cream in a large microwave safe bowl. Microwave in 20 second bursts, mixing in between until smooth.

### **STEP 2**

Add Rose Pink colour and Mermaid Magic Flavour for Icing, mixing quickly until well combined. Cover with plastic wrap and set aside to cool completely, before transferring to a piping bag.

## Method - Assembly

### **STEP 1**

Drizzle the inside of your serving cup (approx. 250ml) with pink ganache. Add a dab of ganache to the Mermaid Icing Decorations and stick to the outside of serving cups.

### **STEP 2**

Pipe custard in layers, starting with purple, followed by pink and blue. Pipe a swirl of whipped cream on top. Add a mermaid tail Icing Decoration on top, sprinkle with pink Neon Sugar then finish with two pink striped paper straws!

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