



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

Why not take a photo and share your version with us. Tag [#queenfinefoods](#) on Instagram or post to our [Facebook](#) page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.



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!

Why not take a photo and share your version with us.
Tag [#queenfinefoods](#) on Instagram or post to our [Facebook](#) page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.