



## Recipes

# Natillas

### Ingredients:

10 (4 oz.) Servings

	Measures	Weights
Milk	4 C / 32 oz.	970g
Cinnamon Stick	1	
Lemon Rind	1 inch Strip	
Orange Rind	1 inch Strip	
Egg Yolks	8 C / 4 oz.	117g
Granulated Sugar	1 C / 7 oz.	205g
<b>Clabber Girl Cornstarch</b>	1/4 C / 1 1/2 oz.	36g
Vanilla	1 Tbsp	12g

### Directions:

1. Bring milk, cinnamon and citrus rinds to a boil.
2. Combine egg yolks, sugar and **Clabber Girl® Corn Starch** and with a whip attachment whip to a pale yellow color.
3. Temper the egg mixture by slowly adding half of the milk.
4. Add this mixture back to the remaining milk and bring up to a simmer stirring continually.
5. Once the Natilla is thickened, add vanilla, turn down to low and continue to cook for another 5 minutes, this is to insure that the starch is fully dissolved.
6. Pour into a container or serving dish and place plastic wrap directly on the Natilla, this will prevent a skin forming on the top.
7. Refrigerate for 2-3 hours before serving.

Top with ground cinnamon to serve

### Clabber Girl® Recipe Profitability

CG Ingrid. Cost per Serv.	Total Est Cost per Serv.	Est. Menu Price	Est. Profit
\$0.47	\$0.50	\$1.50	\$1.00

\* Estimated Cost / Price may vary

### Create Your Own Signature Desserts

- Use fresh seasonal fruits for garnish
- Spoon into prepared phyllo cups
- Top with chocolate, raspberry or strawberry rhubarb sauce.



For more recipes, visit [www.clabbergirl.com](http://www.clabbergirl.com)

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## Recipes

# Rhubarb Strawberry Sauce

### Ingredients:

Rhubarb, chopped  
 Strawberries, hulled and sliced  
 Granulated Sugar  
**Clabber Girl Cornstarch**  
 Butter  
 Ground Nutmeg

10 (4 oz.) Servings

Measures	Weights
3 C / 13 oz.	370g
2 C / 14 oz.	400g
1 1/4 C / 10 oz.	270g
3 Tbsp / 1 oz.	15g
1 Tbsp / 1 oz.	30g
1/4 tsp	1g

### Directions:

1. Combine all of the ingredients in a bowl and cover, allowing the sugar to draw out some of the natural juices. (About 5-10 minutes)
2. Bring the mixture up to a light boil and turn down to a simmer stirring often.
3. Simmer for 5 -10 minutes or until the mixture has a nice stewed appearance.

### Clabber Girl® Recipe Profitability

CG Ingrid. Cost per Serv.	Total Est Cost per Serv.	Est. Menu Price	Est. Profit
\$0.31	\$0.76	\$2.28	\$ 1.52

\* Estimated Cost / Price may vary

### Serving Suggestions

- As a topping for pudding or ice cream.
- Spoon over pound cake, angle food cake or cheese cake.
- Serve along side waffles, pancakes and crepes.

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