

Coconut Lime Pudding with Strawberry Sauce, Ginger-Sesame Croutons, and Toasted Coconut – *created as my effort at a Chopped challenge that Aly presented me with. My ingredients were whole-wheat cocktail bread, strawberry soda, coconut milk, and sesame seeds! What?!*

For the pudding:

- ⅓ cup sugar
- Zest of one lime
- 2 Tablespoons potato starch (or corn starch)
- 2 egg yolks
- 2 cups coconut milk

Whisk first four ingredients together in a heavy-bottomed pan. Over medium-high heat, gradually whisk in the coconut milk, making sure to get the lumps out. Whisk consistently until the pudding thickens, about 10 minutes. Pour into four 4-ounce dishes and refrigerate till cold.

For the Strawberry Sauce:

If you want to follow EXACTLY what I did, puree five or six large strawberries with about 1 cup of strawberry soda. Pour into a small pan, bring to a boil and let it reduce by half. Let cool.

However, I think thinning strawberry jam with a little water would work just fine.

For the Ginger-Sesame Croutons:

- 2 Tablespoons sesame seeds
- 1 Tablespoon butter
- 2 cups whole wheat bread cubes, cut into ¼-inch pieces
- 3 Tablespoons sugar
- ½ teaspoon ground ginger

In a small skillet, over medium-high heat, toast the sesame seeds, stirring constantly, or shaking the skillet to keep them from burning. Once they are toasted, move them to a plate. Add the butter and let it melt. Add the bread cubes and toss in the butter until they are toasted. Mix the sugar and ginger together and sprinkle over the bread cubes and stir to coat. Turn the heat off as soon as the sugar starts caramelizing. Let cool.

Put ½ cup coconut in a small skillet over medium-high heat and stir till it is toasted.

To serve, top the puddings with strawberry sauce, croutons, and toasted coconut.