

## *chama por mim* **PUDIM**

*Chama por mim means 'Call me' – and my aunt would make this dessert for Christmas the day before. My brother would wake up in the early hours of the morning and sneak into kitchen, where he'd end up eating spoonfuls of the dessert straight from the fridge. His excuse? 'The dessert was calling me ...' And so the name of the dish was birthed.*



5 eggs  
½ cup milk  
½ cup condensed milk  
200 g tennis biscuits (or ginger biscuits for an extra kick of flavour)  
1 cup strong coffee  
200 g fresh cream  
5 tbsps sugar  
50 g toasted almond flakes

1. Separate the egg yolks from the whites.
2. Place a pot on a low heat, pour in the milk, condensed milk and egg yolks and stir well into a smooth custard consistency. Stir while it cooks for about 5–8 minutes and then remove from the heat.
3. Spread a good layer of custard in the bottom of a medium-sized glass dish or regular baking dish.
4. Lightly soak the biscuits by dipping into the coffee one at a time and place on top of the custard layer, followed by a little more custard. Continue this layering until you finish with layer of custard on top.
5. Whip the cream and sugar together until stiff, and place in pretty dollops on top of the custard.
6. Refrigerate until you are ready to serve, sprinkled with toasted almonds.