Cherry Vanilla Marbled Pudding Mold

One marbled cherry-vanilla pudding loaf, about 3¾ cups (900 ml); 8 modest dessert slices · Active 55 min · Total 12 hr 30 min

Ingredients

• Unflavored powdered gelatin, 13 g total, divided 8 g vanilla and 5 g cherry, of specified setting strength

• 6 tablespoons cold drinking water (90 ml), divided 60 ml vanilla and 30 ml cherry

• 2 cups pasteurized whole milk (480 ml)

• 3 tablespoons cornstarch (25 g), for vanilla base

• 3 tablespoons plus 1 teaspoon granulated sugar (45 g), for vanilla base

• 1 teaspoon vanilla extract (5 ml)

• 1 cup pasteurized ready-to-drink black cherry juice (240 ml)

• 1 tablespoon plus 1 teaspoon cornstarch (10 g), for cherry base

• 1 tablespoon plus ½ teaspoon granulated sugar (15 g), for cherry base

• ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Set out

Two small saucepans, Two bloom bowls, Whisk and spatula, Two mixing bowls, Food scale reading 0.1 g for gelatin and measuring jug, Skewer, Metal loaf mold of at least 1¼-liter capacity, Paper towel, Food thermometer, Cold platter, Refrigerator

Allergens

Milk. Check labels and substitutions.

Make it

1. Check mold capacity, dry and oil lightly. Bloom 8 g gelatin over 60 ml cold water in one bowl and 5 g over 30 ml in another, 5–10 minutes. Whisk 25 g cornstarch and 45 g sugar with 60 ml cold milk in saucepan until smooth, then whisk in remaining 420 ml milk.

2. Bring vanilla mixture to bubbling simmer over medium-low heat, whisking continuously, and simmer 1 minute until thickened with no dry starch pockets. Remove from heat and let fall to 140–150°F (60–65°C), then whisk in the 8 g bloomed gelatin until dissolved. Stir in vanilla and transfer to bowl.

3. In second pan whisk 10 g cornstarch and 15 g sugar with 30 ml cold cherry juice to smooth slurry. Add remaining 210 ml juice, bring to bubbling simmer while stirring and simmer 1 minute. Remove from heat, cool to 140–150°F (60–65°C) and whisk in the 5 g bloomed gelatin until dissolved. Transfer to second bowl.

4. Cool both bases, stirring frequently, until no warmer than 80°F (27°C), thick but still spoonable, usually 20–35 minutes; brief refrigerator intervals help, but do not let either set into a firm lump. Alternate larger ivory spoonfuls with smaller cherry spoonfuls in mold. Draw skewer through only twice for broad marbling. Leave at least ½ inch (1.25 cm) headroom; refrigerate excess separately.

5. Cover and refrigerate at 40°F (4°C) or below at least 8 hours until firm. Allow 12½ hours total for two cooked bases and cooling. For unmolding, set a cold plate beside the refrigerator. Dip only the outside of the metal mold in warm, not hot, water, about 100°F (38°C), for 5–8 seconds without letting water touch food. Dry the outside, loosen just the upper edge with a clean fingertip and invert onto the plate. If stuck, repeat a brief dip rather than shaking violently. Refrigerate again immediately if not serving now. Cut 8 modest dessert slices.

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Gelatin starting strength

Use food-grade unflavored powdered gelatin with a manufacturer benchmark of 7 g for about 2 cups (500 ml) plain liquid. Weigh the stated grams: envelope sizes and powder density vary. A flavored dessert packet, collagen peptides, sheet gelatin or agar is not an equal substitute.

Cold service

This is an original retro-inspired recipe, not a recovered 1960s formula. Gelatin is animal-derived; the vegetable ingredients do not make the dish vegetarian. A reliable refrigerator and the stated earlier ingredient deadlines are essential.

Ingredient labels

Check cornstarch, milk, juice, extract and gelatin labels. Optional almond extract requires the actual product label.

A useful detail

Vanilla base has 8 g gelatin, 60 ml water + 480 ml milk, 25 g starch and 45 g sugar. Cherry has 5 g gelatin, 30 ml water + 240 ml juice, 10 g starch and 15 g sugar. Estimated finished volume 900 ml, with ivory portion larger than red. Both starches are fully cooked before gelatin.

Keep it well

Keep covered at 40°F (4°C) or below. Use within 2 days of assembly or the earliest ingredient deadline, whichever comes first. Include the overnight setting period in that limit. Keep total unrefrigerated preparation and serving below 2 hours, or 1 hour above 90°F (32°C). Chill slices promptly after service; discard food exceeding those limits. Do not freeze; freezing damages the gel and releases water.