

# Moro's Vermicelli Noodle Pudding

Author: Adapted from Moro East (Ebury) by Sam and Sam Clark

Source: From David Lebovitz's blog 4/2010

[http://www.davidlebovitz.com/archives/2010/03/moros\\_noodle\\_pudding\\_recipe.html](http://www.davidlebovitz.com/archives/2010/03/moros_noodle_pudding_recipe.html)



2 tablespoons unsalted butter  
 4 ounces vermicelli noodles, or angel hair  
 2 3/4 cups whole milk  
 3/4 cup evaporated milk, plus 2 tablespoons  
 1/2 cup sugar  
 1 pinch salt  
 1/2 teaspoon ground cardamom  
 2 teaspoons orange oil  
 2 tablespoons pistachio nuts, coarsely chopped (unsalted)  
 plumped sour dried cherries (or a brightly colored plumped fruit)

**Garnish:** mint leaves

*Per Serving (excluding unknown items): 309 Calories; 13g Fat (37.6% calories from fat); 9g Protein; 40g Carbohydrate; 1g Dietary Fiber; 35mg Cholesterol; 113mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Non-Fat Milk; 2 1/2 Fat; 1 Other Carbohydrates.*

**Carolyn T's Tasting Spoons blog:**

<http://tastingspoons.com>

**Description:** A yummy Moroccan dessert.

**Notes:** Break the noodles into smaller, rather than larger, pieces, as they're awkward to eat if they're very long. Moro is a London restaurant. This makes a small-portion dessert.

1. Melt the butter in a large saucepan or skillet. Break the noodles into small pieces and add them to the pan (if using nests, break them up first), then cook over moderate heat, stirring vigilantly, for about five minutes, until well-browned.
  2. Add the whole milk, evaporated milk, sugar, salt, and cardamom and cook, stirring occasionally, for about ten minutes or so, until the noodles are completely cooked through.
  3. Remove from heat and let cool to room temperature. Add the orange oil (or rosewater or orange flower water). Cover with plastic wrap, allowing it to cling to the pudding itself, then refrigerate until thick.
  4. Spoon the pudding into individual bowls or glasses and top with coarsely chopped pistachios and plumped dried plums or cherries, if you like. Garnish with fresh mint.
- Storage:** The pudding will keep in the refrigerator for up to three days. If it becomes too thick, once cool, stir in a little milk to loosen it up.