

Ingredients

- *3 1/2 ounces (approx. 1/2 cup) large pearl tapioca*
- *2 cups cold water*
- *2 1/2 cups whole milk*
- *1/2 cup heavy cream*
- *1 egg yolk*
- *1/3 cup sugar*
- *1 lemon, zested*
- *pinch salt*

Directions

- 1 Place the tapioca in a medium mixing bowl along with the water, cover, and let stand overnight.
- 2 Drain the water from the tapioca. Place the tapioca into a slow cooker along with the milk, heavy cream and salt. Cook on high for 2 hours, stirring occasionally.
- 3 In a small bowl, whisk together the egg yolks and sugar. Temper small amounts of the tapioca into the egg mixture until you have added at least 1 cup. Then, add this back into the remaining tapioca in the slow cooker. Add the lemon zest and stir to combine.
- 4 Cook for an additional 15 minutes, stirring at least once. Transfer the pudding to a bowl and cover the surface with plastic wrap. Allow to cool at room temperature for 1 hour and then place in the refrigerator until thoroughly chilled.

Ingredients

- *¾ cup dark rum*
- *1 cup raisins*
- *3 cups sugar*
- *½ cup water*
- *1 cup heavy cream*

Directions

- 1 In a small saucepan, warm the rum with the raisins. Remove from the heat and let soak for 20 minutes.
- 2 In a heavy medium saucepan, combine the sugar and water and cook over moderate heat until a deep amber caramel forms. Remove from the heat. Slowly and carefully add a little of the heavy cream to stop the cooking. Add the remaining heavy cream and stir in the raisins and rum. Serve warm.