**Curau (Brazilian Sweet Corn Pudding)**  
**Makes 8-10 (½ cup) servings**  
Corn has been a staple of Brazilian diet for hundreds of years. In Rio de Janeiro, Curau is made during the "Festas Juninas"; June festivities dedicated to Saint Anthony, Saint John, and Saint Peter. Sweet corn pudding can be served warm, at room temperature or chilled.

**Ingredients:**
- 8-10 ears of corn (or 4 ½ cups of kernels)
- 1 quart 1% milk
- 6 tablespoons cornstarch
- 1 (13-ounce) can lite coconut milk
- 1 (14-ounce) can sweetened condensed milk
- ¼ teaspoon salt
- Ground cinnamon to sprinkle

**Instructions:**
1. Shuck the corn and cut the kernels off with a sharp knife into a large bowl. Place the corn, HALF of the milk into a food processor or blender and puree. Strain, pressing down with the back of a spoon to separate the juice from the pulp. Discard the pulp, or use it for another recipe.
2. Place the corn liquid into a medium sauce pot. Whisk in the cornstarch. Add the rest of the milk, coconut milk, sweetened condensed milk, and salt.
3. Cook over medium-high heat, stirring constantly, for about 15-20 minutes or until mixture becomes thick and creamy.
4. Pour into individual cups. Sprinkle with cinnamon. Serve warm or chilled.

**Recipe Notes:** If you don’t have a food processor or blender just use a cheese grater to remove corn kernels, then strain as described above.

**Nutritional Information per serving:**
- Calories: 161
- Carbohydrates: 31g
- Total Fat: 3g
- Cholesterol: 4mg
- Saturated Fat: 2g
- Dietary Fiber: 1g
- Sodium: 99mg
- Protein: 6g