

## **DEMONSTRATIVE SPEECH OUTLINE**

**Speech Title:** How to make Custard Pudding.

**Specific purpose:** To demonstrate to my audience on how to make Custard Pudding.

**Thesis:** To show ways to make delicious custard pudding made from simple ingredients.

### **I. Introduction**

- A. **Attention Material:** Have you ever had a crave for something soft, sweet tasting yet somewhat leaves a bitter taste at the same time? Yet you are at home, and just don't feel like going out just to go to the nearest shop or supermarket which in fact are far away. Then, why not making your own sweet little treat once in a while?
- B. **Tie to the audience:** And what treat could it be? But of course; Custard Pudding! It's soft! It's sweet! And it's bitter too! With just a few simple ingredients that are eggs, sugar, and milk; you'll be able to make your own soft, bitter sweet treat in no time! And today is your lucky day as I'm going to show you how to make this tempting little treat called Custard Pudding.
- C. **Credibility material:** I have tried making this treat before with my siblings and they turned out pretty great.
- D. **Preview:** Now, I will brief you of the ingredients needed in making Custard Pudding, how to make the caramel sauce and egg mixture, how to steam the egg mixture and how to serve it.

### **II. Body**

- A. **Main Point #1:** The first step is to make the caramel sauce for custard pudding.
  - 1. **Subpoint #1 :** First, coat the inner surface of the moulds with unsalted butter. This will make it easy to remove the pudding from the moulds.
  - 2. **Subpoint #2 :** Next, put the sugar and water in the pot.
  - 3. **Subpoint #3 :** Heat the pot at medium heat. Let it sit until the surface become lightly-coloured.
  - 4. **Subpoint #4 :** Don't forget to swirl the pot and even out the sugar liquid.
  - 5. **Subpoint #5 :** Caramelise the sugar as I show you. The colour of caramel quickly changes over the heat, so timing is important when adding the hot water. And remove the pot from the heat.
  - 6. **Subpoint #6 :** Quickly add hot water in, 2 – 3 spoons using a long-handed ladle. Tilt the pot away from you to avoid hot caramel sauce splashing and burning your hand.
  - 7. **Subpoint #7 :** And again swirl the pot and even out the hot caramel.
  - 8. **Subpoint #8 :** Then, pour the caramel evenly into the pudding moulds.
- B. **Main Point #2 :** The next step is to make the egg mixture for the pudding.
  - 1. **Subpoint #1 :** First, crack 2 eggs into a bowl.
  - 2. **Subpoint #2 :** Lightly beat the egg with a balloon whisk. (Don't let the tip of the whisk leave the bottom of the bowl to avoid creating too much foam)
  - 3. **Subpoint #3 :** After that, add the milk and sugar in a pot and turn on the burner.
  - 4. **Subpoint #4 :** Stir with a spatula until all the sugar is dissolved.