



Fiesta Buco Pandan Jelly Recipe

Preparation Time	10
Cooking Time	25
Serving Size	12

Ingredients:

- 1 can DEL MONTE Fiesta Fruit Cocktail (432g), drained, reserve syrup
- 1 pack gulaman mix, pandan (95g)
- 2 cups water

- 1 pack powdered gulaman, clear (90g)
- 2 cups coconut milk
- - reserved fruit cocktail syrup

- 1/2 cup coconut milk
- 1/4 cup sugar, white

Preparation:

1. Divide the drained DEL MONTE Fiesta Fruit Cocktail into 12 4 oz. containers. Set aside.
2. To make the pandan gulaman, dissolve the pandan flavored gulaman in water. Bring to a boil then boil for 2 minutes. Pour the pandan gulaman into the molds. Allow to set.
3. When the pandan gulaman has set, dissolve the clear gulaman in coconut milk, and reserved fruit cocktail syrup. Bring to a boil and boil for 2 minutes. Pour the mixture into the individual molds. Allow to set.
4. To make the sauce, heat the coconut milk and sugar. Bring to a boil and mix well to dissolve the sugar. Allow to cool.
5. To serve, unmold the buco pandan jelly and drizzle the sauce on top.

Chef's Tip

For a richer dessert, you may replace the coconut milk with coconut cream.

Lusog Notes

Cooking Skills Needed

- Boiling
- Assembling

Cooking Tools

- Can Opener
 - Measuring Cups
 - Pot
 - Rubber Spatula
 - Sauce Pan
 - Scissors
 - Spoon
 - Strainer
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