



## Fiesta Dulce De Leche Pie Recipe

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Preparation Time	15
Cooking Time	35
Serving Size	12

### Ingredients:

- 1 can condensed milk (300ml)
- 4 pc egg yolk

### FOR THE CRUST

- 2 3/4 cup graham crackers, crushed
- 1/2 cup butter, melted

### FOR THE FILLING

- 1 can DEL MONTE Fiesta Fruit Cocktail (432g), drained

### FOR THE CREAM TOPPING

- 1 cup all-purpose cream, chilled and whipped
- - chocolate shavings/chocolate chips, optional

### Preparation:

1. In a saucepan, combine condensed milk and egg yolk, simmer over low heat until thick.
2. Mix all ingredients of the crust, then press into a 9-inch pie pan. Chill for 15 minutes.
3. Once chilled, layer the fruit cocktail and dulce de leche then top with whipped cream. Sprinkle with chocolate shavings if desired.

### Chef's Tip

When simmering the milk and egg, make sure to mix and scrape the sides of the pan to avoid custard from scorching at the bottom of the pan.

### Lusog Notes

This delightful Fiesta Dulce de Leche Pie dessert is high in vitamin A, which helps maintain healthy skin and normal vision. It is also a source of calcium that is needed for bone development.

### Cooking Skills Needed

- Whipping
- Crushing

### Cooking Tools

- Sauce Pan
- 9" Pie Pan

