



Fiesta Maja Espesyal Recipe

| | |
|-------------------------|-----------|
| Preparation Time | 10 |
| Cooking Time | 7 |
| Serving Size | 16 |

Ingredients:

- 3 1/3 cup coconut milk
 - 3/4 cup coconut cream
 - 1 pack condensed milk, sweetened (250ml)
 - - reserved fruit cocktail syrup
 - 1/2 cup sugar, white
 - 3/4 cup cornstarch
-
- 1 can DEL MONTE Fiesta Fruit Cocktail (432g), drained, reserve syrup
-
- 3/4 cup coconut milk
 - 3/4 cup sugar, muscovado

Preparation:

1. In a pot, mix together coconut milk, coconut cream, condensed milk, reserved syrup, sugar and cornstarch until well incorporated. Bring to a boil then simmer until thick.
2. Transfer mixture into an 8 x 8 inch square pyrex dish and top with DEL MONTE Fiesta Fruit Cocktail. Let it set.
3. While the maja is cooling, prepare the sauce by mixing the coconut milk and muscovado sugar. Bring to a boil and simmer until thick. Serve with sliced maja.

Chef's Tip

Top the maja with the drained Fiesta Fruit Cocktail as soon as it is poured into the pan so that the fruits will adhere to the maja.

Lusog Notes

Cooking Skills Needed

- Boiling
- Mixing
- Simmering

Cooking Tools

- Can Opener
 - Rubber Spatula
 - Measuring Cups
 - Strainer
 - Pot
-

