



## Fiesta Mochie Recipe

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<b>Preparation Time</b>	<b>15</b>
<b>Cooking Time</b>	<b>45</b>
<b>Serving Size</b>	<b>6</b>

### Ingredients:

- 1 1/2 Tbsp peanuts, roasted and chopped
- 1 Tbsp sesame seeds, toasted
- 1 can DEL MONTE Fiesta Fruit Cocktail (432g), drained, and coarsely chopped
- 1/3 cup sugar, white
- 500 g galapong
- 2 cup coconut cream
- 1/3 cup sugar, white
- - pinch of salt

### Preparation:

1. Combine peanuts, sesame seeds, DEL MONTE Fiesta Fruit Cocktail and sugar in a pan. Cook uncovered over medium heat, stirring occasionally, for 10-15 minutes or until dry. Set aside.
2. Form every 1 tablespoon of galapong into balls, then flatten. Place 1 1/2 tsps of fruit cocktail mixture at the center. Gather edges of galapong at the center then press to close. Shape into balls. Set aside.
3. Arrange malagkit balls in ungreased non-stick pan. Heat all sides until slightly brown. Add gata, sugar and salt then cover and simmer over low heat for 10 minutes, stirring occasionally and turn once.

### Chef's Tip

Drain the DEL MONTE Fiesta Fruit Cocktail really well to remove the excess liquid. The excess liquid will increase the cooking time as this recipe requires that the filling is dry to make stuffing the galapong easier.

### Lusog Notes

This Fiesta Mochie dish is high in vitamin A that helps protect one from infections by keeping skin and other body parts healthy and vitamin B1 that helps release energy from the food that we eat.