



Fiesta Tres Leches Recipe

Preparation Time	10
Cooking Time	05
Serving Size	12

Ingredients:

- - reserved fruit cocktail syrup
- 1 Tbsp sugar, white
- 1 tsp cornstarch
- 1 can DEL MONTE Fiesta Fruit Cocktail (432g), drained, reserve syrup

- 12 pcs mamon, store-bought

- 3/4 cup condensed milk
- 1 1/2 cups all-purpose cream
- 3/4 cup milk, evaporated

Preparation:

1. In a cold pan, dissolve the sugar and cornstarch in the reserved DEL MONTE Fiesta Fruit Cocktail syrup. Heat the pan slowly then bring the mixture to a boil. Stir continuously until thick. Set aside to cool then add the drained DEL MONTE Fiesta Fruit Cocktail.
2. Place the mamon in individual cups or glasses. Using a skewer, poke holes into the cake to make the cake absorb the milk easier. Set aside.
3. Combine the condensed milk, all-purpose cream and evaporated milk then mix well. Pour 1/4 cup of the milk mixture over each mamon and allow the cake to absorb the milk.
4. Top each soaked mamon with the DEL MONTE Fiesta Fruit Cocktail Mixture.

Chef's Tip

Chill the soaked mamon overnight to allow the cake to fully absorb the milk mixture.

Lusog Notes

Cooking Skills Needed

- Boiling
- Mixing

Cooking Tools

- Measuring Cups
- Measuring Spoon
- Mixing Bowl
- Rubber Spatula