



## Fiesta Tres Leches Recipe

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<b>Preparation Time</b>	<b>10</b>
<b>Cooking Time</b>	<b>05</b>
<b>Serving Size</b>	<b>12</b>

### 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