



Fruitiramisu Recipe

Preparation Time	10
Cooking Time	33
Serving Size	8

Ingredients:

- 1 cup cream cheese, at room temperature
- 1/2 cup powdered sugar, sifted
- 1 cup all-purpose cream

- 2 Tbsp coffee, instant
- 2 Tbsp sugar, white
- 1 cup water, hot
- 6 pc mamon, mocha, sliced into half horizontally
- 1 can DEL MONTE Fiesta Fruit Cocktail (432g), drained, reserve syrup
- 2 Tbsp cocoa powder

Preparation:

1. Using a wooden spoon, beat the cream cheese until spreadable. Gradually add in the powdered sugar. Add the all-purpose cream and mix until smooth. Set aside.
2. Dissolve the coffee and sugar in hot water. Then set aside.
3. Dip each slice of mamon in dissolved coffee mixture. Place half of mamon in glass. Top with 1/4 cup of the cream cheese mixture and DEL MONTE Fiesta Fruit Cocktail. Top with remaining half of mamon. Chill until ready to serve.
4. Sprinkle with cocoa powder before serving.

Chef's Tip

To make this dessert extra light, whip the chilled all-purpose cream until double in volume before adding it into the cream cheese. As an added precaution, add the cream in 2 batches so that it does not deflate.

Lusog Notes

This Fruitiramisu dessert is a source of vitamin A that helps to maintain good vision and healthy skin.