



Fruity Choco Gelatin Recipe

Preparation Time	10
Cooking Time	287
Serving Size	10

Ingredients:

- 1 1/3 Tbsp unflavored gelatin
- 1 1/2 cups milk, evaporated
- 1 cup coconut cream
- 2/3 cup condensed milk
- 1/2 tsp vanilla extract
- 1 tsp pandan flavor
- 1 can DEL MONTE Fiesta Fruit Cocktail (432g), drained
- 43 g chocolate milk, bar, melted

Preparation:

1. Mix together gelatin and evaporated milk. Stir to dissolve gelatin. Set aside.
2. In a sauce pan, combine cream and condensed milk. Heat to blend well.
3. Add gelatin mixture. Heat for 5 minutes or until gelatin is dissolved. Turn off heat, then add to the vanilla extract and pandan flavoring.
4. Pour in ice cube tray. Disposable plastic cups or empty bottles can also be used as mold. Add DEL MONTE Fiesta Fruit Cocktail. Cool slightly. Chill then unmold. To serve, drizzle melted chocolate on top.

Chef's Tip

Water is the biggest enemy of chocolate. When water touches chocolate, the chocolate hardens and curdles. Make sure that when working with chocolate, it does not come into contact with water.

Lusog Notes

This dessert contains calcium that helps in bone development and also helps muscles, such as the heart, work properly.

Cooking Skills Needed

- Mixing

Cooking Tools

- Spatula
- Measuring Cups
- Strainer
- Measuring Spoon