



Maja Jubilee Recipe

Preparation Time	15
Cooking Time	32
Serving Size	16

Ingredients:

- 3 pc pandan leaves
- 1/4 cup water
- 3/4 cup cornstarch, dissolved in 1 1/2 cups buko juice
- 1 pc buko, shredded (reserve buko juice)
- 1 can DEL MONTE Fiesta Fruit Cocktail (432g), drained (reserve 3 Tbsp syrup)
- 1/2 cup all-purpose cream
- 1/2 cup coconut cream
- 1/2 cup condensed milk, sweetened

Preparation:

1. Boil then simmer pandan leaves, water, and reserved fruit cocktail syrup in a covered pan for 5 minutes.
2. Remove pandan leaves then add cornstarch mixture. Cook over low heat with continuous stirring for 10 minutes.
3. Add buko, DEL MONTE Fiesta Fruit Cocktail, all-purpose cream, coconut cream and condensed milk. Cook, stirring continuously, for 15 more minutes or until the mixture separates from the spoon and pan. Pour into an 8 x 8-inch pan. Chill to set.

Chef's Tip

To make sure that the maja unmolds easily from the pan, brush the pan with a little bit of coconut oil before the mixture is poured in. The coconut oil will prevent it from sticking and at the same time, will give it additional flavor.

Lusog Notes

This dessert provides vitamin A that helps maintain eye health and helps resist infections.

Cooking Skills Needed

- Mixing
- Shredding
- Draining
- Boiling