



## Maja Jubilee Recipe

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<b>Preparation Time</b>	<b>15</b>
<b>Cooking Time</b>	<b>32</b>
<b>Serving Size</b>	<b>16</b>

### 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