



## Pineapple Coconut Bread Pudding Recipe

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<b>Preparation Time</b>	<b>10</b>
<b>Cooking Time</b>	<b>40</b>
<b>Serving Size</b>	<b>8</b>

### Ingredients:

- 1/4 cup sugar, brown
- 1 can DEL MONTE Sliced Pineapple (227g)
- 7 cup bread, white loaf, sliced into 1-inch cubes

### CUSTARD:

- 1 can condensed milk (300ml)
- 1 can coconut cream (400ml)
- 6 pc egg yolk

### SAUCE:

- 1 can DEL MONTE Crushed Pineapple (227g)
- 3/4 cup coconut milk
- 1/4 cup sugar, brown
- 1 Tbsp cornstarch

### Preparation:

1. In a 7-inch pan, spread brown sugar then place DEL MONTE Sliced Pineapple. Add the bread. Set aside.
2. To make the custard, mix the condensed milk, coconut cream, and egg yolks in a bowl.
3. Pour over the bread. Cover the pan with aluminum foil. Steam in a rice cooker for 30 minutes.
4. To make the sauce, mix all ingredients together and cook until thick. Pour over the pudding.

### Chef's Tip

For a fluffy and soft pudding, pour the sauce over the bread, making sure that all the pieces of bread are soaked in the custard. Mixing and tossing the bread in the custard tends to pack the bread which will make the pudding compact and too dense.

### Lusog Notes

This recipe is high in calcium, which is important in maintaining healthy bones and teeth. Calcium also plays a role in blood clotting and in muscle contraction.

### Cooking Skills Needed

- Mixing
- Simmering

- Slicing

### **Cooking Tools**

- Measuring Cups
- Chopping Board
- Measuring Spoon

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