



Sinukmani Recipe

Preparation Time	5
Cooking Time	40
Serving Size	10

Ingredients:

- 2 cup rice, malagkit
- 2 cup coconut milk
- 2 cup water
- 1 cup sugar, white
- 1/2 tsp salt
- 1 pc pandan leaf

- 2 cup coconut cream
- 1 1/2 cup sugar, brown
- 1 can DEL MONTE Fiesta Fruit Cocktail (836g), drained

Preparation:

1. In a rice cooker, combine malagkit rice, coconut milk, water, sugar, salt, and pandan leaf. Cook until done.
2. Stir in coconut cream and brown sugar in a pot over low heat. Add DEL MONTE Fiesta Fruit Cocktail. Cook for 10 minutes.
3. In a serving dish, spread the cooked rice then top with coconut cream and fruit mixture.

Chef's Tip

Be sure to cook the sauce with the DEL MONTE Fiesta Fruit Cocktail until thick so that the thick sauce will be glossy and will have a nice coating to the sinukmani.

Lusog Notes

This local dessert is a source of calcium which helps in bone growth and development. It also has iron which is required to make red blood cells that carry oxygen around the body.

Cooking Skills Needed

- Mixing

Cooking Tools

- Wooden Spatula