



## Sinukmani Recipe

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<b>Preparation Time</b>	<b>5</b>
<b>Cooking Time</b>	<b>40</b>
<b>Serving Size</b>	<b>10</b>

### 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