

COCONUT MILK PUDDING WITH BLUEBERRIES



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“ Chinese traditional desserts are typically small tasters using family recipes for milk puddings with sweet fruit to lift the palate at the end of the meal. A few simple ingredients are blended together to create a delicious family favourite. ”

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INGREDIENTS

- **450ml** coconut milk
- **450ml** cow's milk or soya milk
- **100g** sugar
- **45g** rice flour blended with **100ml** cow's milk or soya milk
- **50g** fresh blueberries
- **10g** sugar to boil
- **10ml** water to make syrup

- 1** Prepare a set of small tablespoon sized jelly moulds and set aside
- 2** Boil the coconut milk together with the cow's milk or soya milk. Add the sugar and blend well
- 3** Blend the rice flour with cow's milk or soya milk and stir quickly into the hot coconut milk
- 4** Pour the milk mixture into the moulds and put into a fridge to cool and set
- 5** Prepare the blueberry topping by first boiling the water and sugar to make a syrup, then chill before serving
- 6** To serve, turn out the pudding from the moulds onto a plate, add the fresh blueberries into the syrup, mix well, then pour over the pudding. Finally, garnish with brandy snap and chocolate



Super food ingredient

“BLUEBERRIES”

SERVES
6

#IMEXRECIPES