

Coconut Corn Pudding

(July)

Yield: 4 – 6 servings
Prep Time: 20 minutes
Cook Time: 12 minutes
Difficulty: Moderate

1 envelope unflavored gelatin
1/4 cup water
1 can (400ml) coconut milk
1/3 cup sugar
1/4 cup corn kernels

Garnish

Fresh fruit
Mint sprigs

Sprinkle gelatin over water; gently stir and let it soak, or “bloom” for 10 minutes. Meanwhile, heat coconut milk over low heat, add sugar and stir to dissolve. When gelatin has bloomed, add to warmed coconut milk. Turn off heat and stir to dissolve gelatin. Add corn kernels, ladle mixture into pudding cups and refrigerate for 6 hours or until set. Garnish with fresh fruit and mint to serve.

*Note: Do NOT boil any liquid that already has gelatin added. Exposing gelatin to boiling temperature for an extended time will degrade its ability to set.

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