



persiMon® Pudding Dessert

Delicious straight from the box, persiMon® fruit is also a versatile ingredient for a variety of dishes. This recipe focuses on the rich flavour of persiMon®, condensed in a pudding form.

Makes 2-4 servings

Credit: www.xiaoeats.com

Ingredients

- 2 cups of pureed persiMon®
- ½ cup of chopped persiMon®
- ½ cup of hot water
- 1 envelop of gelatin powder
- ½ cup of coconut milk
- ¼ cup of sugar

Preparation

Peel persiMon® fruits and cut into chunks, puree in blender until smooth. Set aside 1/2 cup of persiMon® cubes.

In a large mixing bowl, add hot water and gelatin powder, stir until the powder is thoroughly dissolved. Add in pureed persiMon®, coconut milk and sugar. Stir well until the sugar is fully dissolved, then stir in chopped persiMon® fruit.

Pour mixture into molds, cover and let set overnight in refrigerator.

Serve topped with chopped up persiMon® fruits.

Tip:

Adjust water ratios as needed for the instructions on the gelatin powder. Adding the chopped persiMon® into the pudding adds texture to each bite, this is optional.

