



Mummy's Passion



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Ingredients

- 1) AnnumTM Materna Plain -
6 scoops (72gm) or 2 stick packs
- 2) Anchor Whipping Cream
- 3) Lukewarm Water - 200gm
- 4) Sugar (optional) - 35gm
- 5) Gelatin - 15gm
- 6) Mango (cube) - 100gm
- 7) Passionfruit (pulp) - 30gm
- 8) Honey (optional) - 15gm



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Directions



1 In a bowl, mix water, Anchor Whipping Cream, Annum™ Materna and sugar until dissolved.

2 Bloom the gelatin with additional 60ml water, and melt it in a microwave, in 10 seconds interval. Do not overheat.

3 Add warm gelatin mixture into the milk mixture. Stir well.

4 Mix mango, passionfruit pulp and honey, and scoop it into dessert cups.

5 Pour milk and gelatin into the cups.

6 Leave to set in the chiller for 30 minutes.

