

Durian Pudding Recipe

Ingredients:

120 g ripe sweet durian flesh
½ cup milk
½ cup coconut milk
½ cup water
4 tablespoons sugar
3 tablespoons cornflour
1 teaspoon gelatin
1 teaspoon custard powder

Method:

Blend durian flesh and milk together in a blender and set aside. Mix coconut milk with cornflour, custard powder and gelatin, leave aside. Cook sugar in water until it dissolves and mix in the durian and milk mixture. Mix in the coconut milk with cornflour mixture. Cook while stirring continuously until thick. Pour into bowl and set aside to let cool. Refrigerate until set and serve cold.

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