

## **Filipino Coconut Milk Pudding Recipe**

**(Maja Blanca)**

### **Ingredients:**

200 ml water  
1 kg fresh grated coconut  
1 1/2 cups corn kernels, drained  
200 g castor sugar  
200 g galapong (rice flour), substitute with cornstarch  
1 liter fresh or canned coconut milk

### **Method:**

Add the water to the grated coconut. Squeeze to extract coconut milk. Strain coconut milk into a pan and heat over moderate heat, stirring occasionally, about 20 to 25 minutes. If mixture becomes too thick, add 60 ml water. The mixture will brown, become oily and after a while, it will clump together and turn into brown granules. Continue stirring. The granules are known as latik, which is used as a topping for the dish. Strain the oil into a bowl and set aside both the coconut oil and the latik. Combine corn, sugar, rice flour and coconut milk in a large casserole or wok. Cook over moderate heat, stirring constantly until mixture begins to thicken. Add the strained coconut oil, a little at a time, to prevent the mixture from sticking to the pan. Continue stirring until mixture thickens. Pour into a container (an ovenproof glass dish will do). Set aside until mixture becomes solid, about 2 to 3 hours. Sprinkle all the latik on top. Cut into slices and serve warm or at room temperature.

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