



CHEF
RON DUPRAT

Fresh. Flavorful. French Caribbean.

Blanc Manger

1/2 tsp vanilla extract,
1, 13.5 oz can coconut milk
2, 12 oz cans evaporated milk
3 packets gelatin
3/4 cup warm water
1/4 cup sweetened condensed milk,
2 oz Mango Cubes Fresh

2 oz Papaya Cubes

2 oz Fresh Strawberry

2 Oz Toasted Shredded Coconut

Method

Give it a good stir so there are no lumps.

First, dissolve three packets of gelatin in warm water.

Whisk together the evaporated milk, coconut milk, and sweetened condensed milk. Add the gelatin and cook until

almost simmering and gelatin is dissolved. Do not let simmer. Remove from heat. Add the Fresh Fruits. Pour milk mixture into a lightly oiled mold. Evenly sprinkle Chill for 24 hours. Loosen the edges with a clean knife and give a few wiggles until you see the blancmange shake loose from the edges. Invert onto serving plate. Slice with a sharp knife.