

Coconut Milk Pudding with Condensed Milk Drizzle

Indulge in a creamy and rich coconut milk pudding, perfectly sweetened with condensed milk. This delightful dessert is simple to make and offers a tropical twist to your palate.


25 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1 cup coconut milk
- 1/4 cup condensed milk
- 2 tablespoons cornstarch
- 1/2 teaspoon vanilla extract
- A pinch of salt
- Fresh fruit or toasted coconut for garnish (optional)

Steps

- 1 In a saucepan, mix the coconut milk, condensed milk, cornstarch, vanilla extract, and salt.
- 2 Stir over medium heat until the mixture thickens, about 5-7 minutes.
- 3 Remove from heat and pour into a serving dish or molds.
- 4 Let it cool to room temperature, then refrigerate for at least 2 hours until set.
- 5 Serve chilled, garnished with fresh fruit or toasted coconut if desired.