

Maja Blanca

Savannah · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 45 mins

Description

Maja blanca is a Filipino coconut pudding topped with kalik which is a sweet crumbly topping made from coconut milk. Serve this creamy delicacy for dessert or as a snack.

Ingredients

— 1 (14-ounce) can full-fat unsweetened coconut milk (5 - 20% fat) - 1/2 cup white sugar - 1/2 cup cornstarch - 2 (14-ounce cans) unsweetened coconut cream - 3/4 cup canned cream-style corn - 1/4 cup fresh or frozen corn kernels (Optional)

Instructions

1. Gather ingredients. Dotdash Meredith Food Studios To make the latik: Bring coconut milk to a boil in a large nonstick skillet over high heat. Continue to boil
2. stirring occasionally
3. until oil begins to separate from the milk
4. about 5 minutes. Dotdash Meredith Food Studios Reduce heat to medium. Continue to cook
5. scraping the bottom of the skillet regularly with a heatproof spatula until only golden brown residue and oil is left
6. about 15 minutes. It will look a bit like ground meat
7. this is normal. Dotdash Meredith Food Studios Strain mixture to separate coconut solids from the oil. The coconut solids are the latik and will be served with the pudding. Reserve the oil for another use. Cover and chill the latik until serving time. Dotdash Meredith Food Studios Line an 8-inch square baking pan with parchment paper
8. extending the paper up two sides of the pan. Set aside. Dotdash Meredith Food Studios To make the pudding: Whisk sugar and cornstarch together in a medium saucepan. Dotdash Meredith Food Studios Stir in coconut cream
9. cream-style corn
10. and corn kernels
11. if using. Bring to a boil over high heat
12. stirring constantly
13. about 5 minutes. Reduce heat to medium. Continue to cook and stir until mixture is thick and bubbly
14. 2 minutes. Dotdash Meredith Food Studios Pour corn mixture into the prepared pan. Cover and refrigerate until chilled
15. at least 2 hours or up to 24 hours before serving. Dotdash Meredith Food Studios Invert pudding carefully onto a serving plate. Remove parchment and discard. Cut into 12 slices. Remove latik from the refrigerator. Chop finely
16. if desired. Sprinkle latik over each slice. Dotdash Meredith Food Studios