



CRISPY FRIED MILK

CHINESE-STYLE DEEP-FRIED MILK CUSTARD

SERVINGS 2-4 **PREP + COOK TIME** 5 HOURS 15 MINUTES

This recipe is a delectable family favorite. The soft texture of milk custard and the crispiness creates an interesting combination not to be missed.

INGREDIENTS

FOR FILLING

- 1 (6-oz.) can coconut milk
- 1 (6-oz.) can milk
- 1/2 Tbsp. condensed milk
- literally a pinch of salt
- 2 Tbsp. cornstarch

FOR CRISPY BATTER

- 1/2 cup flour
- 2 Tbsp. cornstarch
- 1/2 tsp. baking powder
- 1/2 cup sparkling water

DIRECTIONS

1. In a large bowl, combine coconut milk, milk, and condensed milk with a pinch of salt. Stir cornstarch into cold milk mixture until well combined.
2. In a pot, pour in mixture and cook on low heat. Keep stirring as the mixture thickens and becomes smoother. Keep stirring so that it doesn't stick to or burn the pot!
3. When the mixture starts to thicken until it can be molded, store it in a container and cool it in the refrigerator for at least 4 hours.
4. When the filling mixture is ready, it should have a jelly-like firm consistency. Cut the filling mixture up into bite sizes of your liking. Have fun with the shapes!
5. To make the crispy batter, combine the dry ingredients before pouring the sparkling water to make it a thick batter.
6. Heat some oil in a pan over medium-high heat, and coat the filling pieces into the batter before deep-frying it in the pre-heated oil.
7. Deep-fry until it turns golden-brown and let the pieces drain on a paper towel.
8. Serve it with some condensed milk, or enjoy it as it is!