



Chilled Fruit Custard Dessert

Product

Nammilk Full Cream Fresh Milk.

Description

A creamy, refreshing dessert made with Nammilk and fresh seasonal fruit. Simple to prepare and perfect for sharing, it's a delicious way to enjoy Pure Goodness.

Ingredients

- 2 cups Nammilk Full Cream Fresh Milk
- 2 tbsp custard powder
- 2 tbsp sugar (adjust to taste)
- 1 tsp vanilla essence (optional)
- 2 cups mixed fresh fruit (strawberries, grapes, apples, bananas, mango or kiwi)

Instructions

1. Mix the custard powder with $\frac{1}{4}$ cup of Nammilk until smooth.
2. Heat the remaining milk in a saucepan and stir in the sugar.
3. Once warm, gradually whisk in the custard mixture and cook over medium heat until thickened.
4. Remove from the heat, stir in the vanilla essence and allow the custard to cool completely.
5. Chill in the refrigerator for at least 2 hours.
6. Fold in the fresh fruit just before serving and enjoy chilled.