Beyond the vines

STRAWBERRY MILK PUDDING

草莓牛奶小方

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Ingredients (serving: 1 – 2)

Milk	470g
Corn starch	50g
Sugar	15g
Strawberry	10 -15
Coconut flakes	To taste

Instructions

1.Remove the stems of the strawberries and cut them in half.
2.Pour milk, sugar, and corn starch into the pot separately
3.Stir on low heat throughout the process until the milk mixture becomes a thick, thin paste
4.Pour half of the milk paste into a square mold and smooth it with the back of a spoon
5.Arrange the sliced strawberries neatly on the milk paste
6.Pour the other half of the milk paste into the mold and dip a spoon in warm water to smooth the paste.
7.Put it in the refrigerator for about 1 hour.
8.Sprinkle an appropriate amount of coconut flakes on the cutting board. Place the milk pudding upside down on the cutting board, and evenly sprinkled coconut flakes on top.
9.Finally cut into the bite size, and ready to serve

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材料:

牛奶	470克
玉米澱粉	50克
砂糖	15克
草莓	適量
椰絲	適量

方法

1. 草莓去蒂，對半切開。
2. 將牛奶、砂糖、玉米澱粉分別倒入鍋中
3. 以小火攪拌至奶漿成粘稠的糊狀
4. 先將一半奶糊倒入方形模具中，用勺子背面抹平
5. 將切好的草莓整齊擺在奶糊上
6. 再將另一半奶糊倒入模具中，勺子沾溫水將糊面抹平。
7. 放入冰箱冷藏1個小時左右。
8. 在砧板上撒上適量的椰蓉，將冷藏好的小方倒在砧板上，表面再均勻撒上椰蓉。
9. 最後切成合適入口的大小，就做好啦！