

Vegan custard with redberries



Consejo del chef

Place them in the refrigerator for at least a couple of hours.

Raciones para 4

- 500 ml** Plant-based drink
- 3** Tablespoons of coconut sugar
- 1** Tablespoon of cornstarch
- 1** Tablespoon of vanilla extract
- 2** Cups of homemade tomato sauce
- Teaspoon of turmeric
- 1/2** Ground cinnamon

- 1** Heat 400 ml of the vegetable drink in a saucepan with the sugar.
- 2** Mix the rest of the drink with cornstarch, vanilla and turmeric in a bowl.
- 3** When the drink in the saucepan reaches the boiling point, add the bowl ingredients.
- 4**
- 5** Cook over low heat and stir until it thickens.
- 6** Pour the mix into cups or similar and set aside to cool.
- 7**

Chef's Notes

<https://cookinglovers.teka.com/es/receta/natillas-caseras-con-frutos-rojos/>

