



## 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/en/receta/natillas-caseras-con-frutos-rojos/>

