



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/>

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