

## Coconut Milk Vegheet Cups



1. Keep gelatin in water.
2. Put milk and sugar in a pan and melt the sugar on low heat. When it melts, add fresh cream and coconut milk and mix with gelatin.
3. When gelatin melts beautifully, turn off the heat, put it in a cup, and cool it in the refrigerator.
4. When the mixture solidifies, eat it with mango jam.

<https://cookpad.com/recipe/5649503>

### Makes 5

### Ingredients

150cc milk  
30g sugar  
50cc fresh cream  
200cc coconut milk  
5g gelatin  
2 tbsp water

### Essential equipment

5 cups

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**TIPS** When heating, use a low heat to avoid boiling.  
Still, it melts right away so you can easily do it.

If you put the mixture in the refrigerator while it is warm, the layers will separate more easily.