



Name: Fidele Jules

Recipe Name: Blan Manje avèk Ji Papay

Recipe Ingredients:

Blan Manje Ingredients

- 1/2 tablespoon of vanilla extract, optional
- 1, 12 oz can of evaporated milk
- 1, 14 oz can of condensed milk
- 1, 13.5 oz can of coconut milk
- 1, 14 oz (or more) can of fruit cocktail (includes fruit like mango, papaya, cherries, etc.)
- 2 -3 packs of unflavored gelatin
- 1/4 cup of hot water (not boiling)
- Pinch of Salt (optional)

Ji Papay Ingredients

- Papaya
- 1 can of evaporated milk
- Ice cubes
- Sugar (optional - as much or as little as a person wants)
- Almond Extract (optional)

Recipe Instructions:

Blan Manje Instructions

1. Mix the can of evaporated milk, condensed milk and coconut milk together.
2. Add the can of fruit cocktail (strain the fruit juice from the can)
3. Add vanilla extract
4. Add a pinch of salt (optional)
5. Now make the gelatin mixture: mix 2 packs of gelatin with a 1/4 cup of hot water--not boiling hot and no lumps.
6. Mix well, then add gelatin mixture to the milk mixture, mixing them all
7. Refrigerate for at least 2- 4 hours, before consuming

8. Garnished with more fruit (optional)

Ji Papay Instructions

1. Put the evaporated milk in blender which is then followed by everything else
2. Blend until smooth (if it TOO thick, put a splash of whole milk)
3. Serve over ice
4. Garnish with more papaya (optional)