



Tembleque:

- 4 C coconut milk
- 1/2 C Sugar
- 1/2 C Cornstarch
- 1/2 tsp salt
- 1 Tbsp vanilla extract
- 1/2 C water

Mango Papaya Relish

- 1/2 C sugar
- 1 papaya
- 1 mango
- 1/2 tsp rum extract
- cinnamon (for garnishing)
- coconut flakes (for garnishing)

Combine 3/4 cup of the coconut milk with the cornstarch and begin to heat on medium high until fully incorporated.

Add the remaining coconut milk, sugar, salt and vanilla and cook until all ingredients are dissolved. Reduce heat to medium low and cook, stirring constantly until the mixture coats the back of a spoon.

Remove from heat and immediately pour into prepared ramekins. Cover with plastic wrap and refrigerate overnight.

Dice mango and papaya and set aside. Combine water and sugar in a small saucepan and reduce to a simple syrup. Remove from heat and add fruit and rum extract. Mix well and use as garnish. Top custard with shredded coconut and cinnamon.