

- Dulce de leche jelly -



INGREDIENTES

Cheese jelly:

- 1 STICK OF CREAM CHEESE
- 1 CUP OF CONDENSED MILK
- 1/2 CUP OF EVAPORATED MILK
- 1/2 CUP OF MILK
- A BIG SPLASH OF VAINILLA MOLINA
- 2 POUCHES OF GELATIN (HYDRATED AND MELTED)

Dulce de leche jelly:

- 2 CUPS OF CAJETA OR DULCE DE LECHE
- 4 CUPS OF MILK
- 3 POUCHES OF GELATIN
- 1/4 CUP OF BUTTER
- 3/4 CUP OF CHOPPED WALNUTS (OPTIONAL)

PROCEDIMIENTO

For the cheese jelly:

1. BLEND ALL THE INGREDIENTS FOR THE CHEESE JELLY.
2. GREASE A JELLY MOLD WITH OIL.
3. POUR IN THE CHEESE JELLY MIXTURE AND REFRIGERATE UNTIL SET.

For the dulce de leche gelatin:

1. HEAT THE MILK WITH THE DULCE DE LECHE, WHEN IT BOILS REMOVE FROM THE HEAT AND LET IT COOL.
2. POUR IN THE GELATIN AND MIX.
3. SEPARATE THE CHEESE GELATIN FROM THE MOLD.
4. POUR THE DULCE DE LECHE JELLY MIXTURE ALONG THE EDGES, MOVING THE CHEESE JELLY SLIGHTLY.
5. REFRIGERATE FOR 4 HOURS OR UNTIL SET.
6. SERVE AND ENJOY!