

HOW TO MAKE PINEAPPLE SOUFFLE





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- o 1 tin milkmaid
- o Milk 250 ml
- o Fresh Cream 11/2 cups
- o Gelatin 21/2 tbsp
- O Warm Water 1/2 cup
- o Pineapple Tit bits
- Lime juice cordial
- O Cherries for Garnish few



- Whip the cream over ice until light and fluffy. Keep chilled. Soak gelatin in warm water and dissolve it over a pan of hot water.
- O Add Nestlé MILKMAID, milk, chopped pineapple and lemon juice to dissolved gelatin and mix well. Fold in the whipped cream (save 2 tbsp for garnishing)
- O Pour the mixture into a wet soufflé dish and chill. Once set, decorate with whipped cream, cherries and serve chilled!







