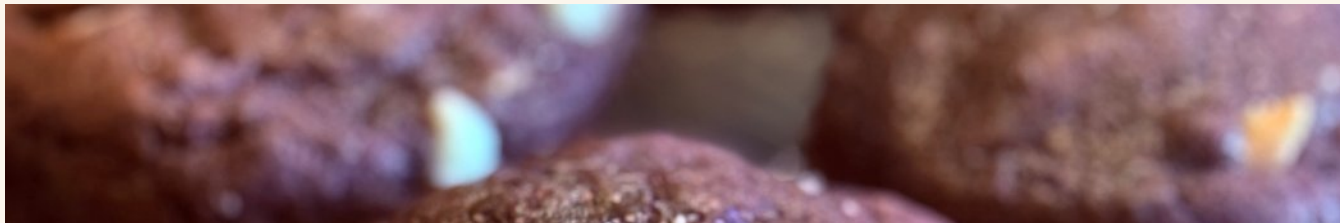


BASE RECIPE

Creamy Ube Halaya

A smaller-batch, creamy ube halaya made with grated ube, coconut milk, evaporated milk, cream cheese, and ube flavouring. Use it in the Ube Midnight cookies.



Makes
About 2½ cups

Prep time
45-55 minutes, plus cooling

Storage
Refrigerate in a clean airtight container up to 1 week. Stir before using.

Ingredients

- 475 g grated ube
- 400 ml coconut milk
- 177 ml evaporated milk
- 6 Tbsp all-purpose cream or whipping cream
- 62 g cream cheese
- ¼ cup white sugar
- 2 Tbsp + 2 tsp ube-flavoured condensed milk
- 1½ tsp ube flavouring
- 2 Tbsp butter or margarine

Method

1. In a medium pan over medium heat, combine the coconut milk, evaporated milk, cream, condensed milk and sugar. Stir until fully blended.
2. Bring the mixture to a gentle simmer and cook for about 5 minutes, stirring occasionally.
3. Add the grated ube, cream cheese and ube flavouring. Mix thoroughly until smooth and well combined.
4. Reduce the heat to low or medium-low. Cook for approximately 30-45 minutes, stirring constantly, until the ube halaya becomes thick, creamy and smooth.
5. Add the butter and stir until completely melted and incorporated.
6. Remove from the heat and allow it to cool slightly before serving or transferring it to a clean container.

Ruthie's tip

Stir continuously toward the end to prevent burning and achieve a rich, velvety texture.

Contains milk, coconut; may contain other tree nuts.