



MEXICO



TRES LECHES CAKE

by Chef Ashian Topno

What you need:



Pillsbury Lite Plus
Vanilla Sponge
600 g



Condensed Milk
100 g



Pillsbury Ivory
Whipped Cream
300 g



Full Cream Milk
200 g



Fresh Cream
50 g



Fresh Strawberries
for Garnish (Optional)

1. Remove the crust and make the sponge even. Now, place it in a tray.
2. Poke the sponge with fork but lovingly, please!
3. In a bowl, mix the full cream milk, condensed milk and fresh cream together.
4. Take the milk mixture and evenly pour all over the sponge.
5. Allow it to rest in the refrigerator for 30 min to 1 hour.
6. Garnish the cake with whipped cream and strawberries.
7. You can replace fresh cream with coconut cream to get coconut flavour and drive your customers coconuts!

