



Yakult White Christmas

Halo Halo

Yakult Pudding

Ingredients

- 3 bottles Yakult Original
- 100ml pure cream
- 1.5 tsp/10g gelatin powder
- 20g ice cold water

Method

- In a small bowl, bloom the gelatin powder in cold water for 8 minutes
- Simmer cream in a pot, or 30-40sec in the microwave
- Add bloomed gelatin to warm cream. Stir until gelatin is completely melted, cool down mixture to 35°C
- Fold in Yakult, and stir until mixed well
- Pour mixture into a bowl/container, allow to set in the fridge (2-3 hours)

Yakult Chia Pudding

Ingredients

- 3 bottles Yakult Original
- 40g chia seeds

Method

- In a medium bowl stir the chia seeds & Yakult together
- Let thicken inside the fridge overnight

Caramelised Banana

Ingredients

- 2 bananas
- 60g caster sugar

Method

- Slice bananas into thick coins
- Heat sugar until caramelised
- Reduce heat, add bananas & stir to coat banana in caramel
- Store in the fridge to cool down completely before use.



Halo Halo Assembly

Serves: 6 (2 serves per glass)

You'll need:

3x 16oz/473ml glass cups

**100g preserved sweetened white beans or
cannellini beans**

100g nata de coco (coconut jelly)

300g vanilla ice cream

Lots of crushed ice! (using *blender*)

3 bottles Yakult

Optional:

Gold leaves



Method

- **Take each cup and layer it with (in order):**
 - 40g/2 tbsp of the beans
 - 40g/2 tbsp of the nata de coco
 - 50g/2 tbsp of the caramelised bananas
 - 100g/4 tbsp of the Yakult chia pudding
 - 100g/4-6 tbsp of the Yakult pudding
- **Once ready to serve, fill the cups with crushed ice**
- **Top off with a scoop of ice cream and gold leaves (*optional*)**
- **Serve each glass with a bottle of Yakult to pour on top**