

# CULINARY DISCOVERY PAVILION

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MidwestLiving

## UBE HALAYA

Katlyn Moncada, Better Homes & Gardens, Philippines

### INGREDIENTS

- ½ cup butter
- 1 lb. cooked ube flesh (2 packed cups)
- 1 (14-oz.) can coconut milk
- 1 (14-oz.) can sweetened condensed milk
- 1 tsp. ube extract (optional)

### INSTRUCTIONS

#### Melt Butter and Add Ingredients

In a medium saucepan melt butter over medium. Add cooked ube, coconut milk, and sweetened condensed milk. Stir until combined.

#### Cook Until Thick

Bring to boiling over medium; reduce heat to medium-low. Cook, uncovered, stirring occasionally until thick, 35 minutes. Remove from heat.

#### Blend

Stir in ube extract (if using). Using an immersion blender, carefully blend mixture until smooth. Cool completely.

#### Finish and Store

Transfer jam to an airtight container and store in the refrigerator up to 1 month.

#### How to Cook Ube

Roast 1½ lb. whole unpeeled ube yams in a 425°F oven until a fork pierces the skin easily, 40 minutes. Cool completely. Halve ube and scoop out the flesh; discard skins.



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