



6L 9-IN-1 MULTIFUNCTION PRESSURE COOKER

KKAPRSCOOKZA

Ginger and Butternut Squash Soup

Prep. time: 15m – Cooking time: 10m – Serves 4-6

Ingredients

- 2 cups butternut squash peeled, seeded, and cubed
- 1 sprig of sage
- 1 large onion, chopped
- 2cm fresh ginger
- ¼ tsp nutmeg
- 4 cups vegetable stock
- Olive oil
- Salt and pepper (to taste)
- ½ cup toasted pumpkin seeds or squash seeds, for garnish

Method

1. Press the 'Saute/Brown' button and add the oil. Once heated, add onion, sage, salt, and pepper. Saute until the onions are soft.
2. Push the onions aside and add a handful of the squash to cover the bottom.
3. Brown for about 5 minutes stirring infrequently. Add the rest of the squash, ginger, nutmeg, and vegetable stock.
4. Close and lock the lid of the cooker. Select the 'Soup' button and then use the '+' or '-' buttons to set the pressure cooking time to 10 minutes.
5. When time is up, disconnect the power and allow the cooker's pressure to release naturally by waiting until the float valve has fallen.
6. Open the lid and remove the sage.
7. With a stick blender, puree the contents of the pressure cooker.
8. Garnish with a few toasted pumpkin seeds.

New England Clam Chowder

Prep. time: 15m – Cooking time: 5m – Serves 4-6

Ingredients

- 300g strained frozen or canned clams
- 500ml clam juice (or liquid from packaged clams topped up with water)
- 1 cup smoked bacon, cured and cubed
- 1 onion, finely chopped
- 125ml white wine
- 2 medium potatoes, cubed
- 1 bay leaf
- 1 sprig thyme
- 1 pinch cayenne pepper (or red pepper flakes)
- 250ml milk
- 250ml cream
- 1 tbsp butter
- 1 tbsp flour

Method

1. Press the 'Saute/Brown' button then add the bacon.
2. When the bacon releases its fat and begins to sizzle, add the onion, salt, and pepper.
3. When the onions have softened, add the white wine and scrape all the browned caramelisation off the bottom of the inner pot to incorporate into your sauce. Let the wine evaporate almost completely and then add the diced potatoes, clam juice, bay leaf, thyme, and cayenne pepper. If you do not have enough juice, compensate the rest with water.
4. Close and lock the lid of the cooker. Select the 'Soup' button and then use the '+' or '-' buttons to set the pressure cooking time to 5 minutes.
5. While pressure cooking, make a roux to thicken the chowder by blending equal amounts of butter and flour over low heat and stirring constantly with a small wooden spoon until blended thoroughly.
6. When time is up, disconnect the power and allow the cooker's pressure to release naturally by waiting until the float valve has fallen.
7. Open the lid and add the roux, milk, cream, and strained clams. Power the cooker and press the 'Saute/Brown' button and simmer all the ingredients in the inner pot for about 5 minutes or until thickened to the desired consistency.

Mini Meatball Broth

Prep. time: 25m – Cooking time: 15m – Serves 4-6

Ingredients

- 500g ground veal
- 250g pastina
- ¼ cup Parmigiano-Reggiano cheese, grated
- ½ cup plain breadcrumbs
- 1 egg, beaten
- ½ tsp salt
- ¼ tsp pepper

Vegetable Stock:

- 1.5L water
- 1 celery stalk, halved
- 2 medium potatoes, whole
- 2 carrots, peeled
- 1 onion, halved
- 3 tomatoes, halved
- 2 tsp salt

Method

1. In a large mixing bowl, mix the veal, Parmigiano-Reggiano cheese, breadcrumbs, egg, salt, and pepper. Using a melon baller, scoop the mixture and make mini meatballs. Make them smaller than you think you will need because they will almost double in size when pressure cooked.
2. Meanwhile, make the vegetable stock by adding all the vegetables, water, and salt into the cooker.
3. Close and lock the lid of the cooker. Select the 'Meat/Stew' button and then use the '+' or '-' buttons to set the pressure cooking time to 10 minutes.
4. When time is up, disconnect the cooker and allow the cooker's pressure to release naturally by waiting until the float valve has fallen.
5. Open the lid and remove the vegetables. Gently add the miniature meatballs into the hot vegetable broth.
6. Close and lock the lid. Set the steam release valve to the sealing position. Select the 'Meat/Stew' button and use the '+' or '-' buttons to set the pressure cooking time to 5 minutes.,
7. When time is up, disconnect the power and allow the cooker's pressure to release naturally by waiting until the float valve has fallen.
8. Power the cooker and press the 'Saute/Brown' button. Add the pastina. Boil the pastina in the meatball broth for the time indicated on the packaging, then press the 'Start/Cancel' button to stop the heat and serve.

Black Bean Soup

Prep. time: 15m – Cooking time: 5m – Serves 4-6

Ingredients

- 1½ cups dried black beans, soaked overnight
- 1 tbsp oil
- 1 cup onion, coarsely chopped
- 3 cloves garlic, minced
- 1 tbsp ground cumin
- ¼ tsp chipotle powder or smoked paprika
- 1.5L vegetable broth
- 1 large bay leaf
- 2 tsp dried oregano leaves or 2 tbsp fresh
- ½–2 tsp salt (to taste)
- Soy yogurt or sour cream
- Coriander, chopped for garnish

Method

1. Drain the soaking liquid from the dried black beans and set the beans aside.
2. Press the 'Saute/Brown' button then add the onion and saute for 2 minutes. Add the garlic, cumin, and chipotle powder. Add the beans, vegetable broth, bay leaf, and oregano. Stir well.
3. Close and lock the lid of the cooker. Select the 'Soup' button and then use the '+' or '-' buttons to set the pressure cooking time to 7 minutes.
4. When time is up, disconnect the power and allow the cooker's pressure to release naturally by waiting until the float valve has fallen.
5. Remove the bay leaf. At this point, you can either mash the beans with a potato masher or immersion blender, or keep the soup as is.
6. Add salt to taste.
7. Garnish with a dollop of soy yogurt or sour cream and coriander.

Red Lentil Chili

Prep. time: 15m – Cooking time: 10m – Serves 4-6

Ingredients

- 500g red lentils
- 1.75L water
- 800g salt-free diced tomatoes (fire-roasted preferred)
- 180g salt-free tomato paste
- 300g chopped onion (approximately one large)
- 2 large red capsicums
- 90g pitted dates (approximately 12 Deglet Noor or 6 Medjool)
- 8 garlic cloves, finely minced
- 4 tbsp apple cider vinegar
- 1½ tbsp parsley flakes
- 1½ tbsp oregano
- 1½ tbsp salt-free chili powder
- 2 tsp smoked paprika
- ½ tsp chipotle powder (to taste)
- ½ tsp crushed red pepper flakes (to taste)
- Parmesan (to taste)

Method

1. Blend the dates, garlic, capsicum, and tomatoes in a blender until smooth.
2. Place all remaining ingredients in the cooker. Close and lock the lid of the cooker. Select the 'Beans/Chili' button and then use the '+' or '-' buttons to set the pressure cooking time to 10 minutes.
3. When time is up, disconnect the power and allow the cooker's pressure to release naturally by waiting until the float valve has fallen. Serve over a baked potato and sprinkle with some parmesan.

Italian Cannellini and Mint Salad

Prep. time: 15m – Cooking time: 8m – Serves 4-6

Ingredients

- 1 cup dry cannellini beans, soaked
- 1L water
- 1 garlic clove, smashed
- 1 bay leaf
- 1 sprig of fresh mint
- Dash of vinegar
- Olive oil (to taste)
- Salt and pepper (to taste)

Method

1. Add the soaked beans, water, garlic, clove, and bay leaf to the cooker.
2. Close and lock the lid of the cooker. Select the 'Manual' button and then use the '+' or '-' buttons to set the pressure cooking time to 8 minutes.
3. When time is up, disconnect the power and allow the cooker's pressure to release naturally by waiting until the float valve has fallen. Strain the beans and mix with mint, vinegar, olive oil, salt, and pepper.

Cauliflower and Citrus Salad

Prep. time: 15m – Cooking time: 7m – Serves 4-6

Ingredients

- 1 small cauliflower, cut into florets
- 1 small romanesco, florets divided
- 500g broccoli florets
- 250ml water
- 2 seedless oranges, peeled and sliced thinly

Vinaigrette:

- 1 orange, zested and squeezed
- 4 anchovies
- 1 hot chilli, sliced or chopped according to preference
- 1 tbsp pickled capers, unrinsed
- 4 tbsp extra virgin olive oil
- Salt and pepper (to taste)

Method

1. Add the cauliflower, romanesco, and broccoli florets to the cooker.
2. Close and lock the lid of the cooker. Select the 'Manual' button and then use the '+' or '-' buttons to set the pressure cooking time to 7 minutes.
3. In the meantime, make the vinaigrette by combining the anchovies, chilli, capers, olive oil, salt, and pepper.
4. When time is up, disconnect the cooker and align the steam release valve to the venting position. Wait until the float valve has fallen.
5. Strain out the vegetables and mix with the vinaigrette and orange slices.

1-Minute Quinoa

Prep. time: 15m – Cooking time: 1m – Serves 4-6

Ingredients

- 1 cup quinoa (any colour), rinsed well
- 1 pinch of salt
- 375ml water
- 1 lime, zested, and squeezed
- Seasonal vegetables

Method

1. Rinse quinoa well under water until it runs clear before cooking.
2. In the cooker, add the quinoa, lime zest, salt, and water.
3. Close and lock the lid of the cooker. Select the 'Rice' button and then use the '+' or '-' buttons to set the pressure cooking time to 1 minute.
4. When time is up, disconnect the power and allow the cooker's pressure to release naturally by waiting until the float valve has fallen.
5. Remove the cover and mix with lime juice, and any additional salt to taste.
6. Serve at room temperature or chilled with seasonal vegetables.

Porcini Mushroom Pate Spread

Prep. time: 15m – Cooking time: 12m – Serves 4-6

Ingredients

- ¾ cup dried porcini mushrooms, rinsed
- 250ml boiling water
- 15ml unsalted butter
- 30ml olive oil
- 1 shallot, sliced
- 500g white mushrooms, thinly sliced
- 50ml dry white wine
- 1½ tsp salt
- ½ tsp white pepper
- 1 bay leaf
- 3 tbsp Parmigiano-Reggiano cheese, finely grated

Method

1. Add the dried porcini mushrooms into a heatproof bowl and pour the boiling water. Set aside and allow it to soak.
2. Power the cooker and press the 'Saute/Brown' button. Add the butter and half of the olive oil. Add and saute the shallot until it begins to soften.
3. Add the white mushrooms and saute until at least one side is golden brown.
4. Pour in the wine and let it evaporate completely. Add the porcini mushrooms and their soaking liquid, salt, white pepper, and bay leaf.
5. Close and lock the lid of the cooker. Select the 'Manual' button and then use the '+' or '-' buttons to set the pressure cooking time to 12 minutes.
6. When time is up, disconnect the cooker and align the steam release valve to the venting position. Wait until the float valve has fallen.
7. Lift the cover and remove and discard the bay leaf. Add the remaining olive oil and Parmigiano-Reggiano cheese, then puree the spread using a stick blender.
8. Spread onto crackers or toast and serve.

Perfect Rice

Prep. time: 5m – Cooking time: 30m – Serves 4-6

Ingredients

- 2 cups rice
- Water

Method

1. Rinse the rice in water until the water washes clear.
2. Add the rice into the cooker. Fill with water until the water line reaches '2' as indicated in the pot.
3. Close and lock the cover then press the 'Rice' button. The pressure cooker will then begin cooking.
4. When time is up, disconnect the cooker and use the quick release method to release the pressure.
5. Fluff up the rice and serve.

Not Re-Fried Beans

Prep. time: 15m – Cooking time: 10m – Serves 4-6

Ingredients

- 1 tbsp vegetable oil
- 1 onion, chopped
- 1 bunch coriander (or parsley), stems and leaves divided and chopped
- ¼ tsp chipotle powder
- ½ tsp cumin powder
- 2 cups dried borlotti, pinto or kidney beans, soaked
- 500ml water
- 1 tsp salt
- Sour cream (optional)

Method

1. Power the cooker and press the 'Saute/Brown' button. Add the oil and saute the onion, cilantro stems, chipotle powder, and cumin powder until the onion begins to soften. Add the dried borlotti, pinto or kidney beans and water.
2. Close and lock the lid of the cooker. Select the 'Beans/Chili' button and then use the '+' or '-' buttons to set the pressure cooking time to 10 minutes.
3. When time is up, disconnect the cooker and align the steam release valve to the venting position. Wait until the float valve has fallen.
4. Remove a spoon of the beans to reserve for garnish. Sprinkle the remaining beans with salt. Mash using a potato masher to the desired consistency.
5. Garnish with the reserved beans, coriander leaves, and a dollop of sour cream (optional).

Sicilian Vegetable Medley

Prep. time: 15m – Cooking time: 5m – Serves 4-6

Ingredients

- 1 large eggplant, cubed
- 1 tsp salt
- 50ml olive oil
- 1 medium capsicum (red or yellow), cut into strips
- 2 medium zucchinis, cut into rounds
- 1 onion, wedged
- 2 medium potatoes, cubed
- 10 cherry tomatoes, halved
- 2 tbsp pine nuts
- ¼ cup olives, pitted
- 1 bunch of basil, chopped
- Salt and pepper (to taste)

Method

1. Put the eggplant in a strainer and sprinkle the cubes with salt. Allow the moisture to strain out for 30 minutes.
2. Power the cooker and press the 'Saute/Brown' button. Add the olive oil then add the eggplant and potatoes. Cook for 3 minutes.
3. Add the capsicum and onion then cook for 3 minutes.
4. Add the zucchini, half the basil, and half the nuts then cook for another 3 minutes.
5. Close and lock the lid of the cooker. Select the 'Meat/Stew' button and then use the '+' or '-' buttons to set the pressure cooking time to 5 minutes.
6. When time is up, disconnect the cooker and align the steam release valve to the venting position. Wait until the float valve has fallen.
7. Transfer the contents of the pressure cooker to a serving dish.
8. Serve at room temperature and garnish with the remaining basil, olives and pine nuts.

Classic Mashed Potatoes

Prep. time: 15m – Cooking time: 20m – Serves 4-6

Ingredients

- 5–8 medium potatoes
- 500ml water
- 1 tsp salt
- 125ml cream
- Salt and pepper (to taste)

Method

1. Wash the potatoes and put them into the cooker. Pour in the water and sprinkle with salt.
2. Close and lock the lid of the cooker. Select the 'Manual' button and then use the '+' or '-' buttons to set the pressure cooking time to 20 minutes.
3. When time is up, disconnect the cooker and align the steam release valve to the venting position. Wait until the float valve has fallen.
4. Transfer the potatoes to a mixing bowl, reserving the remaining cooking liquid. Remove the skins while they are still hot.
5. Add 2 tbsp of the cooking liquid and 2 tbsp of cream and begin mashing with a potato masher. Continue adding small quantities of the cooking liquid and cream until the desired consistency is reached.
6. Add salt and pepper (to taste) then serve.

Roast Baby Potatoes

Prep. time: 15m – Cooking time: 11m – Serves 4-6

Ingredients

- 75ml vegetable oil
- 1 kg baby or fingerling potatoes
- 1 sprig of rosemary
- 3 garlic cloves, skins on
- 250ml chicken stock
- Salt and pepper (to taste)

Method

1. Power the cooker and press the 'Saute/Brown' button, Add the oil then add the potatoes, garlic, and rosemary. Roll the potatoes around and brown the outside on all sides for 8–10 minutes. With a sharp knife, pierce into the middle of each potato. Do not stir.
2. Pour in the chicken stock. Close and lock the lid of the cooker. Select the 'Manual' button and then use the '+' or '-' buttons to set the pressure cooking time to 11 minutes.
3. When time is up, disconnect the cooker and align the steam release valve to the venting position. Wait until the float valve has fallen.
4. Remove the outer skin of the garlic cloves and mash the garlic (optional). Sprinkle with salt and pepper then serve.

Lemony English Peas and Asparagus

Prep. time: 25m – Cooking time: 3m – Serves 4

Ingredients

- 1–2 cloves garlic, minced
- 2 cups fresh or frozen peas
- 2 cups asparagus, cut into 4–5cm pieces
- 125ml vegetable broth
- 1 lemon, zested and juiced
- 2–3 tbsp pine nuts or slivered almonds, toasted

Method

1. Add the garlic, peas, asparagus, and vegetable broth to the cooker.
2. Close and lock the lid of the cooker. Select the 'Manual' button and then use the '+' or '-' buttons to set the pressure cooking time to 2 minutes.
3. When time is up, disconnect the cooker and align the steam release valve to the venting position. Wait until the float valve has fallen.
4. Add the lemon zest and juice, stir.
5. Transfer to a bowl or plate. Garnish with pine nuts or slivered almonds and serve.

Moroccan Lamb Tajine

Prep. time: 20m – Cooking time: 35m – Serves 4-6

Ingredients

- 1.5kg lamb shoulder, cut into pieces
- 1 tsp cinnamon powder
- 1 tsp ginger powder
- 1 tsp turmeric powder
- 1 tsp cumin powder
- 4 tbsp olive oil
- 2 garlic cloves, crushed
- 2 onions, roughly sliced
- 300g dried prunes, soaked in boiling water then drained
- 1 bay leaf
- 250ml vegetable stock
- 1 cinnamon stick
- 3 tbsp honey
- 100g almonds, shelled, peeled, and toasted
- Salt and pepper (to taste)
- Sesame seeds

Method

1. Mix the cinnamon, turmeric, cumin, ginger, and garlic with half the olive oil to make a paste. Cover the meat with this paste and set it aside.
2. Power the cooker and press the 'Saute/Brown' button. Add the remaining olive oil and onions, then cook until softened. Remove the onions and set them aside. Add the lamb shoulder and brown on all sides for about 10 minutes. Deglaze the pot with vegetable stock, ensuring to scrape the bottom well to incorporate the caramelisation from the meat into the rest of the sauce. Add back the onions, bay leaf, and cinnamon stick.
3. Close and lock the lid of the cooker. Select the 'Meat/Stew' button and then use the '+' or '-' buttons to set the pressure cooking time to 35 minutes.
4. When time is up, disconnect the power and allow the cooker's pressure to release naturally by waiting until the float valve has fallen.
5. Lift the cover then add the prunes and honey. Power the cooker and press the 'Saute/Brown' button. Reduce the liquid for 5 minutes. Take out the bay leaf and cinnamon stick.
6. Sprinkle with toasted almonds and sesame seeds and serve.

Coconut Fish Curry

Prep. time: 15m – Cooking time: 3m – Serves 4-6

Ingredients

- 750g white fish fillets, rinsed and cut into bite-size pieces
- 1 cup cherry tomatoes
- 1 tbsp vegetable oil
- 2 green chiles, sliced into strips
- 2 medium onions, sliced into strips
- 2 garlic cloves, finely chopped
- 1 tbsp freshly grated ginger (can be substituted with ½ tsp ginger powder)
- 6 curry leaves (can be substituted with bay leaves, kaffir lime leaves, or basil)
- 1 tbsp ground coriander
- 2 tsp ground cumin
- ½ tsp ground turmeric
- 1 tsp chilli powder
- ½ tsp ground fenugreek
- 500ml unsweetened coconut milk
- Salt (to taste)
- Lemon juice (to taste)

Method

1. Power the cooker and press the 'Saute/Brown' button then add oil and drop in the curry leaves. Lightly fry them for 1 minute or until golden around the edges.
2. Add the onion, garlic, and ginger and saute until the onion is soft. Add all the ground spices: coriander, cumin, turmeric, chilli powder, and fenugreek, and saute them together with the onions until they have released their aroma.
3. Pour in the coconut milk and scrape from the bottom to incorporate all the spices into the sauce. Add the green chiles, tomatoes, and fish pieces. Stir to coat the fish well with the mixture.
4. Close and lock the lid of the cooker. Select the 'Meat/Stew' button and then use the '+' or '-' buttons to set the pressure cooking time to 3 minutes.
5. When time is up, disconnect the cooker and align the steam release valve to the venting position. Wait until the float valve has fallen.
6. Add salt to taste and a squeeze of lemon juice before serving.

Spicy Pasta Butterflies

Prep. time: 25m – Cooking time: 6m – Serves 4-6

Ingredients

- 15ml olive oil
- 2 cloves garlic, smashed
- 2 fresh hot chillies, chopped or 1 tsp of hot pepper flakes
- 1 pinch of oregano, dry
- 500g farfalle/bow tie pasta
- 500ml tomato puree
- 750ml water
- 2 tsp salt
- 15ml extra virgin olive oil

Method

1. Power the cooker and set it to the 'Keep Warm' setting. Add olive oil, smashed garlic cloves, chillies/chilli flakes, and oregano. Allow the ingredients to infuse into the oil at low heat until you hear the garlic cloves sizzle and turn lightly golden.
2. Pour in the bow tie pasta, the tomato puree, and just enough water to cover the bow tie pasta. Add salt and stir everything together. Using a spatula or spoon, spread the pasta on a flat layer to ensure as much pasta is immersed in the liquid.
3. Close and lock the lid of the cooker. Select the 'Manual' button and then use the '+' or '-' buttons to set the pressure cooking time to 6 minutes.
4. When time is up, disconnect the power and allow the cooker's pressure to release naturally by waiting until the float valve has fallen.
5. Lift the cover and stir. Let the pasta sit for about a minute before removing. Leaving the pasta for too long will result in it overcooking.
6. Top each bowl with a small swirl of extra virgin olive oil.

Easy Chili Colorado Smothered Burritos

Prep. time: 20m – Cooking time: 5m – Serves 10

Ingredients

- 1.5kg boneless beef rump roast, cubed
- 475ml enchilada sauce, divided
- 2 beef bouillon cubes
- 125ml water
- 10–12 flour tortillas
- 2 cups shredded cheese

Method

1. Add beef, 250ml of the enchilada sauce, beef bouillon cubes, and water to the cooker.
2. Close and lock the lid of the cooker. Select the 'Meat/Stew' button and then use the '+' or '-' buttons to set the pressure cooking time to 30 minutes.
3. When time is up, disconnect the power and allow the cooker's pressure to release naturally by waiting until the float valve has fallen.
4. Put the tortilla on a rimmed baking tray lined with aluminium foil.
5. Lift the cover off the cooker and add approximately a cup of the beef mixture to the centre of the tortilla. Fold in the edges and roll up into a burrito. Repeat with remaining tortillas.
6. Top with enchilada sauce and shredded cheese. Broil for 2-4 minutes or until cheese is bubbling. Serve.

Kalua Pork

Prep. time: 15m – Cooking time: 90m – Serves 4-6

Ingredients

- 2kg pork shoulder (pork butt) roast, halved
- 125ml water
- 15ml hickory liquid smoke
- 2 tsp coarse Kosher salt (or Hawaiian salt)

Method

1. Power the cooker and press the 'Saute/Brown' button. Add oil to the cooker then brown each half of the roast separately. Remove to a platter when browned.
2. Press the 'Start/Cancel' button to stop the heat then add water and liquid smoke to the cooker. Add the browned roasts and any accumulated juices to the pot. Sprinkle the salt over the top of the pork roast.
3. Close and lock the lid of the cooker. Select the 'Slow Cook' button and then use the '+' or '-' buttons to set the pressure cooking time to 90 minutes.
4. When time is up, disconnect the power and allow the cooker's pressure to release naturally by waiting until the float valve has fallen.
5. Remove the meat from the cooker and shred with two forks, discarding excess fat as you shred. Add some of the juices from the cooker onto the meat, then serve.

Pina Colada Rice Pudding

Prep. time: 10m – Cooking time: 2m – Serves 8

Ingredients

- 1 cup arborio rice
- 1½ cups water
- 1 tbsp coconut oil
- ¼ tsp salt
- 400ml coconut milk
- ½ cup sugar
- 2 eggs
- 125ml milk
- ½ tsp vanilla extract
- 225g canned pineapple, sliced
- Toasted coconut (to taste)
- Whipped cream (to taste)
- Maraschino cherry (optional)

Method

1. Combine rice, water, coconut oil, and salt into the cooker. Close and lock the lid of the cooker. Select the 'Rice' button and then use the '+' or '-' buttons to set the pressure cooking time to 3 minutes.
2. When time is up, disconnect the power and allow the cooker's pressure to release naturally by waiting until the float valve has fallen.
3. Lift the cover and add the coconut milk and sugar to the rice mixture. Stir to combine.
4. In a small mixing bowl, whisk eggs with milk and vanilla. Pour through a fine mesh strainer into the cooker.
5. Power the cooker and press the 'Saute/Brown' button and cook until the mixture just starts to boil. Press the 'Start/Cancel' button to stop the heat and stir in the pineapple.
6. Pour into serving dishes and place in the fridge to chill. The pudding will thicken as it cools.
7. Served topped with whipped cream, toasted coconut, and a maraschino cherry if desired.

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