

Papaya Pudding

Written by Friends' Contribution

Ingredients

Quantity	Measure	Ingredient Name	Description
1	Large	Papaya	Ripe
1	Teacup	Sugar	
1	Teacup	Milk	or coconut j
1	Teacup	Flour, Maida	

Method

Cut the ripe papaya and remove seeds. Cut into thick slices and boil in some water. When it has turned a little tender, mash the papaya and continue boiling the pulp. Add sugar and milk and keep stirring as it boils.

Now mix the flour in a water and remove all lumps. Add this batter to the boiling papaya mixture. Stir and cook till it thickens. Pour it in a buttered dish and allow to cool.