

## Dulce de leche Gelatin

**SERVES 7.** Or 1 bicultural couple in search of common ground.

Through her on-air career, *Doña Petrona* often prepared dishes with diverse culinary influences, the United States of America included. *Gelatina Royal* or Royal Gelatin Fantasy, which called for Royal's instant gelatin product, was among them. On one live TV episode, she decided to place the fruit-laden gelatin mold into the freezer "in order to keep it firm until the exact moment." The fact that there were no retakes meant that sometimes a recipe might flop on air. She often tried to cover up any errors. To her relief, she often succeeded. That episode, she tried to de-mold the gelatin with hot water four times without success. Finally, on the fifth try, she succeeded, mold intact. *Doña Petrona* later joked that foods made with gelatin should go only in the refrigerator and not the freezer. Like her audience, her delightful mistakes showed we're all just making it up as we go along.

This particular Argentine-inspired gelatin mold is a *dulce* delicious love story of me discovering the joys of Jell-O for the first time as a mother, with my daughter Poupée by my side. It takes almost no time to prepare, although it takes a while for the gelatin to set. It's best to prepare several hours ahead of time. And if your mold flops at the last second, put it back together as best you can and cover it with whipped cream y, *ya está*. There you have it. *¡Buen Provecho!*

1 ounce **unflavored gelatin**  
(4 0.25-ounce pouches)

1½ cups **hot water**

3½ cups **dulce de leche**

3 cups **whole milk**

2 teaspoons **vanilla extract**

**Fresh whipped cream** for garnish

### **SPECIAL EQUIPMENT**

**High-speed blender**

Mix gelatin and hot water in small bowl until dissolved; set aside. Grease a 10-inch fluted Bundt pan with baking spray.

Place dulce de leche, milk, gelatin mixture and vanilla extract in blender; cover. Blend until smooth. Pour mixture into prepared cake pan and cover with plastic wrap. Refrigerate overnight or until set (at least 6 hours).

When ready to serve, gently run a knife along edge of mold to separate from pan. Place an inverted serving plate on top of the cake pan and, using two hands to anchor the pan and plate together, carefully flip it over. Let the pan rest upside down on the plate for a minute to allow the mold to fully release from the pan. Gently shake the pan and plate together to help unmold the gelatin, being cautious to not break the mold, as it is very delicate. Remove pan and garnish the mold with fresh whipped cream.