



Making waves in the news...



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The Discovery...

This unique dessert was developed by the Department of Hospitality Management (DHM) of the CLSU College of Home Science and Industry. It came as a response to the challenge to develop recipes from a major R&D commodity of the university that is tilapia.

When it was formally launched in the 2nd Asian Western Tilapia Cuisine festival held by DHM on September 23, 2011, guests were fascinated and intrigued by this dessert. Since then, the CLSU Tilapia Ice Cream without a fishy taste has become an instant hit and it hogged the limelight. It had been featured on local and national television and radio programs, and newspapers for its uniqueness and novelty.

Last May 31, 2016, it won the Salon International de L'Agroalimentaire (SIAL) Innovation ASEAN 2016 Gold Award at the World Trade Center, Manila.



How to Make it...

Ingredients

- 1/2 kilo tilapia fillet (Steamed and flaked)
- 2 packs (250ml) all-purpose cream
- 1 cup condensed milk
- 1 cup fresh buffalo milk
- 1 cup walnut (chopped)
- 1 cup cheese (cubed)



Procedure

- 1 Beat in medium speed the cream and gradually add the condensed and fresh buffalo milk while beating.
- 2 Add in the 1/2 kilo flaked tilapia to the mixture and continue beating until thick.
- 3 Add in the walnut and cheese; continue beating until all the ingredients are completely incorporated in the mixture.
- 4 Freeze the mixture over night. Serve the next day in a sugar wafer cone and garnish with chocolate syrup.



Celebrities who have tasted it!

A. Iya Villania, Venus Raj and Donita Rose
 B. Jay Taruc
 C. Anthony Taberna
 D. Shalani Soledad-Romulo
 E. Rossel Taberna
 F. Ricky Reyes
 G. Cris Zuniga
 H. Gerry Geronimo

I. Jim Paredes
 J. Kiko Villalba
 K. Malou Allonguan
 L. Faye De Castro
 M. Master Chef JP Anglo
 N. Diana Kaye
 O. RJ Ledesma
 P. Jeffrey Tam