

PANDAN SAGO WITH COCONUT CHANTILLY



*The
Perfect Meal*

Episode 2

Chef Pang Kok Keong
- Canele -

PANDAN SAGO

Ingredients

200 gm pandan sago
1.5 L water

Method

Bring the water to boil. Stir in pandan sago and stop cooking.

COCONUT CHANTILLY

Ingredients

300 gm dairy cream
30 gm sugar
100 gm coconut milk powder

Method

In an electrical mixer with a whisk attachment, whip all the ingredient to a firm consistency. Set aside in chiller till needed.

CASHEW NUT CRUMBLE

Ingredients

30 gm	salted cashew nut
100 gm	butter
100 gm	ground almond
100 gm	sugar
100 gm	flour
20 gm	desicated coconut

Method

Chop the cashew nut and mix all the ingredient together. Sprinkle this mix loosely onto a baking tray line with parchment paper. Bake at 160C till golden brown.

GULA MELAKA SYRUP

Ingredients

200 gm	gula melaka
100 gm	water

Method

Bring to boil and strain

ASSEMBLY

- 1) Rinse off excess starch from the sago, spoon into a serving glass, drizzle with gula melaka.
- 2) Fill a piping bag and pipe out the chantilly, layer with the crumble top with crush ice and drizzle with gula melaka syrup. Serve immediately.