

Coconut Jelly Recipe

(Desserts Recipes)

Ingredients: Makes a pan

7 g (14 oz) plain agar agar powder (jelly powder), about half a packet
1 cup water
120 g sugar
1 cup coconut milk
2 pandan (screwpine) leaves, knotted
1 large egg white

Method:

Dissolve agar agar in the cup of water and heat. Add sugar and stir until it dissolves. Add pandan leaves and coconut milk and continue heating until it boils. While bringing the coconut milk to a boil, whisk egg whites until frothy. When mixture boiled, remove from heat and allow agar agar mixture to cool slightly. Remove pandan leaves. Fold the whisked egg whites into agar agar mixture. Pour into a pan and allow to set in the fridge. Cut into squares or diamond-shaped before serving cold.

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