

Kaya Recipe

(Coconut Egg Jam Recipe)

Ingredients:

550 g (9-10 medium sized) eggs
500 g sugar
2-3 pandan (screwpine) leaves, washed and knotted
600 ml thick coconut milk, from 3 grated coconuts
50 g sugar, extra

Method:

Beat the eggs and sugar together with a hand whisk for about 10 minutes. Meanwhile, fill the base unit of a double boiler with water and bring to a boil. Lower heat and strain egg mixture into the top unit of the double boiler, add the knotted pandan leaves and steam over the base unit, stirring all the time until sugar has dissolved. Remove the top unit from the heat and strain the thick coconut milk into the egg mixture. Mix well. Return top unit to the base pot and double boil over simmering water, stirring all the while with a long wooden spoon until it reaches a smooth custard consistency, about 30 minutes. To get a nice brown color, heat the extra sugar in a metal ladle directly over flame until sugar melts. When the caramel browns, add it to the egg mixture and stir well. Wrap the lid of the double boiler with a clean cloth (to prevent steam from entering the custard when steaming) and secure. Cover the pot with the lid and double boil custard for 4-5 hours. Do not stir the jam during steaming. Do top up the water in the base unit when level recedes. When jam is cooked, discard pandan leaves and allow jam to cool before storing in jars. Keeps well for a week at room temperature. Refrigerate for a longer shelf life.

[asian_free_recipes_download]/[asian_free_recipes_download]