

Stewed Hasma in Coconut Recipe (Chinese)

Ingredients:

1 fresh coconut
13 g hasma
75 g rock sugar
1 small slice ginger
2 cups water
1/2 mulberry paper

Method:

Cut off top of coconut to form the lid. Drain coconut juice and set aside. Soak hasma for 2 to 4 hours. Remove membrane and wash. Parboil for 2 minutes. Drain well. Bring water to the boil and add rock sugar, coconut juice and boil until sugar dissolved. Add hasma and ginger and boil for 5 minutes. Remove and pour into coconut. Cover with the lid. Seal with mulberry paper and double boil for 2 1/2 hours. Serve.

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