

Tausuan with Durian and Coconut Milk Recipe

(Asian Desserts Recipes)

Ingredients:

2 cups dried mung beans or lek tau
1½ liters water
200 g shredded gula melaka mixed with ½ cup water
2 shredded peeled coconuts, mixed with 350 ml water and squeezed for milk
3 tablespoons sugar
½ teaspoon salt
200 to 300 g durian meat

Method:

Put washed mung beans and water in a pot. Bring to the boil and then simmer on medium heat until mixture is soft and thick (takes about an hour). While waiting, boil the gula melaka mixture over low heat until dissolved. Strain and set aside. Add the liquefied gula melaka, sugar, salt, coconut milk and durian meat to the mung bean mixture. Boil until sugar is dissolved and mixture is thick. Serve hot.

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