

## Turtle Jelly with Honey Recipe

**Ingredients A:** Makes 3 portions

**Sea Coconut Syrup:**

1 pack young sea coconut flesh (sliced)  
3 bowls water  
100g rock sugar  
50g palm sugar  
3 slices liquorice  
Honey

**Ingredients B (mixed well):**

20g turtle jelly powder  
½ cup water

**Ingredients C:**

½ teaspoon agar-agar powder  
700ml water  
80g rock sugar

**Method:**

To cook sea coconut syrup: Cook Ingredients A over low heat for 2 hours. Switch off the heat. Let cool and add honey. Mix well. Add water according to your own taste before serving. To make turtle jelly: Boil Ingredients C until rock sugar dissolves completely. Turn off the heat. Slowly mix in Ingredients B. Stir gently until the batter is smooth. Pour the mixture into moulds. Let cool before putting them into the fridge. Before serving, mix in sea coconut syrup and water.

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