

Young Coconut Lapis Agar Agar



Recipe: Holiday Fun!

You need:

For the transparent layer A:

- 1 packet agar agar powder
- 160gm sugar
- 500ml water
- 500ml young coconut water (use 3 young coconuts)
- 300gm young coconut flesh
- 5 pieces pandan leaves
- 1-2 drops each of red, yellow, orange and green colours

For the coconut milk layer B:

- 1 packet agar agar powder
- 180gm sugar
- 750ml water
- 250ml thick coconut milk
- 1/8 tsp salt
- 5 pieces pandan leaves

To do:

1. Boil A & B separately.
2. Pour 300ml of A and add in 1-2 drops of red colouring into the flower-shaped mould. When semi-set, add in the coconut flesh.
3. Pour in 300ml of B and add in 1-2 drops of red colouring.
4. Continue with 200ml of A and add in 1-2 drops of yellow colouring. When semi-set, add in coconut flesh.
5. Pour in 200 ml of B and add in 1-2 drops of yellow colouring.
6. Do steps (4) and (5) using different colouring until the mould is filled.
7. Let the agar agar set for at least 6 hours before serving.