



Palm Sugar Kanten (agar-agar) Jelly

【Ingredient】 Serves 2

100g Palm sugar / 400g Water
3g Agar powder / pinch of salt

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【Recipe】

1. Pour all the ingredients into a saucepan and cook over a medium flame while stirring.
2. When the mixture comes to a boil, turn the heat down to slow, and cook for a further 2 to 3 minutes.
3. Pour into a wet mold and allow it to cool at room temperature.
4. When cooled, place in the refrigerator to chill and firm.
5. Cut into cubes and arrange on a dish to your taste.

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Serve with ...

coconut milk for a tropical dessert
milk or yoghurt
fresh fruit pieces
powdered palm sugar