



#### INGREDIENTS

- 1 cup water
- 80g castor sugar
- 1 tablespoon powdered gelatine
- 100ml coconut milk (see note below)
- 2 egg whites

*I always use Ayam tetrapak coconut milk for desserts rather than the canned one; it's whiter and smoother so works better in sweet dishes.*

## Coconut Jelly

This light, slightly sweet, fluffy jelly treat, often seen as on yum cha trolleys, is also a popular finish to a spicy meal in Malaysia where it's known as agar-agar kelapa.

**Makes 16 small squares**

#### METHOD

1. Place water, sugar and gelatine in a saucepan over low heat and simmer for 5-10 minutes, stirring often, until sugar has dissolved.
2. Stir in coconut milk and set aside to cool.
3. When cool, whisk egg whites until stiff.
4. Whisk in coconut milk mixture.
5. Rinse a deep-sided non-stick baking tray (about 1.5-2 litre capacity) and shake it dry.
6. Pour in mixture and refrigerate for at least 2 hours.
7. Cut into squares and serve.