



Kaya Toast

Kaya toast is a classic Singaporean breakfast, found in every kopi tiam (coffee house) across the island. And what's not to love? Crisp white toast, a thick slice of cold butter and a good smear of sweet coconut jam (kaya). This isn't the place for fancy sourdough, supermarket-style sliced white bread is the go here, the butter should be cold, and I use kaya that has pandanus in it so the pale green contrasts with the butter and bread. It's that easy. In Singapore kaya toast is usually served with a soft-boiled egg; I like to keep my sweet and savoury separate, but go ahead and add one if you like. I do enjoy this simple treat with a cup of coffee whether I'm in a Singaporean kopi tiam or at home.

Serves 1



INGREDIENTS

- 40g butter
- 2 slices white toasting bread
- ¼ cup kaya

METHOD

1. Cut the butter into thin slices and return it to the fridge.
2. Cut the crusts off the bread then toast it.
3. Spread both slices of toast with kaya, spreading it right out to the edges.
4. Top one slice with the butter then place the other slice of toast on top.
5. Cut into fingers and enjoy.