



## Sop Buah

This refreshing fruit soup is especially popular on hot days. When it's in season I like to make dragon fruit the star of my sop buah because it's so colourful, but use any tropical fruit you like such as mango, papaya, watermelon, lychees, rambutan, or jackfruit. The other ingredients are also at your discretion, grass jelly (cincau hijau) is typical and available from Asian grocery stores, but include cubes of other agar-agar based jellies if you like and/or cooked sago pearls or soaked basil seeds. Add more or less water to the condensed milk to adjust the sweetness to suit your taste or, if you prefer, make es buah by replacing the milk with chilled sugar syrup and shaved ice.

**Serves 4–8**

### INGREDIENTS

- ½ cup condensed milk
- ½ cup cold water
- 1 mango
- ½ pink dragon fruit
- ¼ honeydew melon, seeded
- 100g grass jelly



### METHOD

1. Whisk condensed milk and water together, adding more water if you like to reduce the sweetness to suit your taste. Chill well.
2. Peel the fruit and cut into bite-sized chunks, placing each fruit in a separate bowl.
3. Cut grass jelly into 1cm cubes.
4. Cover fruit and jelly and chill until ready to serve.
5. Divide condensed milk mixture between bowls or glasses.
6. Add fruit and jelly.
7. Serve as cold as possible.

*Note: The colour from some fruit, such as pink dragon fruit, will leach into the liquid and surrounding fruits, so it's best to assemble the soup just before serving.*