

TASTE OBSESSION SINGAPORE 2020 RECIPE SHEET

PANDAN CUSTARD + KAYA COCONUT JAM + LYCHEE GRANITA

Serving: 6 pax



Ingredients

Lychee Granita:

- 2 X 500g tins of peeled lychee
- 100ml of water
- 20ml of white balsamic vinegar
- 80ml of verjus

Pandan Custard:

- 60g of pandan leaves
- 500ml of milk
- 2g of salt
- 35g of palm sugar
- 170ml of coconut cream
- 170ml of condensed milk
- 3 leaves of titanium gelatine
- 200ml of ice water (just for blooming gelatine)

Kaya Coconut Jam:

- 5 egg yolks
- 150g of brown sugar
- 270ml of coconut cream
- 30ml milk
- 3 pandan leaves
- 1½ tablespoon of cornflour
- 50g of white sugar



Option 1: Grilled Pineapple

- 1 pineapple (skin on)
- 1 tin of lychee fruit
- 30ml of lemon juice

Option 2: Dragonfruit and Mango

- 2 dragonfruits (diced into 1 cm cubes)
- 2 mangoes (diced into 1 cm cubes)
- 2 dragonfruits (juiced)

Method

Lychee Granita:

1. Open the tins of lychee, and strain off the juice (reserve fruit for later).
2. Whisk all the liquids together until well combined.
3. Place the mix in a shallow tray, cover with cling wrap and freeze overnight.
4. When ready to use, scrape with a fork to create shaved granita.

Pandan Custard:

5. Roughly chop the pandan leaves.
6. Using a mortar and pestle, pound the pandan leaves with a 100 ml of the milk to create a green paste.
7. Mix through the remaining milk and place in a container.
8. Refrigerate overnight to allow infusion.
9. Strain the pandan leaves squeezing out as much liquid as possible.
10. Place the pandan milk in a bowl, then whisk through salt, palm sugar, coconut cream and condensed milk until thoroughly combined.
11. Bloom the gelatine in the iced water.
12. Place the coconut custard in a medium pot and warm gently over the stove.
13. Add gelatine and mix until the gelatine fully dissolves.
14. Pour the custard mix evenly into small serving bowls, then transfer into fridge.
15. Allow at least 6-8 hours for the custard to fully set.

Kaya Coconut Jam:

16. Place all ingredients (except the white sugar) in a pot.
17. Whisk well to ensure the cornflour and eggs are thoroughly mixed.
18. Over a gentle heat, warm the coconut mix – stirring frequently.
19. After approximately 20 minutes, the mixture should have thickened to the point that it coats the back of a wooden spoon.
20. Remove the pot from the heat and allow to cool over ice.
21. Place a new medium sized pot on a medium/hot heat.
22. Once hot, add the white sugar and allow to caramelize to create a dry caramel.
23. Once golden, add the coconut jam mixture to the caramel pot and mix well.
24. Remove the pandan leaves.
25. Place the mix in piping bags and refrigerate, ready to serve.



Option 1:

Grilled Pineapple:

26. Over a charcoal grill, roast the whole pineapple (skin on) turning regularly until completely blackened on the outside.
27. Place the pineapple in a stainless-steel bowl, cover in cling wrap (to retain the heat) and allow to cool to room temperature.
28. Peel the pineapple with a knife removing all the skin.
29. Cut the pineapple into quarters and remove the core.
30. Dice into 1 cm pieces.
31. Combine the pineapple and lychee fruit in a bowl. Add lemon juice.
32. Mix well and refrigerate before service.

Plating:

33. Place the pineapple and lychee fruit over the custard.
34. Pipe the Kaya Coconut Jam around the fruit.
35. Cover the fruit with the lychee granita just before serving.

Option 2:

Plating:

26. Place the mango and dragonfruit over the custard.
27. Pipe the Kaya Coconut Jam around the fruit.
28. Place the lychee granita over the fruit.
29. Spray the lychee granita with dragonfruit juice.