



Wasabi Kaya

Specially Developed By Chef Jasper Jek
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SERVES 4 **PREP TIME** 5MINS **COOK TIME** 45MINS

INGREDIENTS

- 200g** locally farmed fresh whole eggs
- 220g** coconut milk
- 200g** coconut sugar
- 7** pandan leaves
- 1 tbsp** wasabi powder

METHOD

1. Warm up coconut milk. Transfer into blender and blend with pandan leaves. Let it steep for 10 mins before passing it through a fine sieve. Keep 200g of this mixture and cool it down to room temperature.
2. Whisk eggs and sugar together till smooth and sugar completely dissolved.
3. Combine mixtures of steps 1 and 2 into a mixing bowl and cook it over a gently simmering water bath. Stir continuously until mixture thickens, or to your desired consistency.
4. Remove from water bath, add wasabi powder and mix well.
5. Pour into clean, sterilised bottles and refrigerate.

RECIPE SHARED BY

*Singapore Chefs' Association
in collaboration with SFA*