

BUKO PANDAN

Mama's Multi-Cultural Cooking

Ingredients:

- 25g jelly flavored powder (pandan flavor)
- 7 cups water
- 1 cup brown sugar
- 1/4 cup cooked tapioca pearls
- 2 pcs 370ml all-purpose cream
- 1 pc 390ml condensed milk
- coconut shreds

Procedure:

1. In a casserole, add 7 cups of water.
2. Gradually add 25grams jelly flavored powder pandan flavor into the water while stirring to avoid lumping.
3. Add 1 cup sugar and dissolve completely. Let it stand for 5-10 minutes.
4. Heat with constant stirring until solution starts to boil.
5. Remove casserole from heat, then pour into molds.
6. Slice jelly into cubes
7. Add coconut shreds
8. Add cooked tapioca pearls
9. For cream mixture, add 2 pcs 370ml purpose cream and 1 pc 390ml condensed milk
10. Mix well and enjoy!