

## Chendol Recipe

(Nyonya Desserts Recipes)

### Ingredients:

20 pandan (screwpine) leaves, roughly chopped  
2¼ cups water  
½ cup green pea flour  
½ teaspoon alkaline water

### Sugar syrup:

400 g palm sugar (gula Melaka)  
200 g coarse sugar  
100 g rock sugar  
100 g brown sugar  
50 g molasses (ba leh koh)  
2 pandan (screwpine leaves), tied into a knot  
Enough water to cover the above

### Coconut Milk:

2 coconuts, grated  
500 ml boiled warm water  
2 teaspoons salt

### Method:

**To make chendol:** Put the chopped pandan leaves and water in an electric blender and whizz for a minute. Strain through a fine sieve or muslin cloth to extract 2¼ cups juice. Combine the pandan juice and the green pea flour slowing in a mixing bowl. Stir well to mix before passing through a sieve. Add the alkaline water to the flour mixture and set aside for an hour. Cook the mixture over medium heat, stirring until batter thickens and turns translucent jade green. Fill a basin with ice and cold water and set the chendol mould over it. Remove cooked batter from heat. Dole a portion of the batter onto the chendol mould and immediately push the soft, sloppy lump through using the back of a ladle, or pastry cutter. Drain chendol in a colander and set aside.

**To make sugar syrup:** In a pot, bring all to a boil. Simmer for 5-6 hours to obtain a smooth, full caramel flavor. Strain syrup and set aside to cool.

**To make coconut milk:** Whizz all in a blender and strain. Set aside in the refrigerator until needed. Alternatively, use ready-squeezed coconut milk added with the salt.

To serve chendol, spoon chendol into a bowl, top with shaved ice, coconut milk and sugar syrup. Serve cold.