

## Water Chestnut Jelly Recipe

### Ingredients:

20 water chestnuts, peeled  
1 liter water  
5 screwpine leaves (pandan leaves), washed and knotted  
180 g yellow or white rock sugar  
3 tablespoons castor sugar  
8 g konnyaku powder  
4 g agar-agar powder

### Method:

Cut water chestnuts into fine dice, rinse well and set aside. Combine water, screwpine leaves and rock sugar in a saucepan and bring to a gentle simmer over medium heat. Cook for 10 minutes, then strain syrup through a fine sieve into a clean pot. Add water chestnut dice to syrup and return a boil over medium heat. Mix castor sugar, konnyaku powder and agar-agar powder together. Sprinkle into simmering syrup, stirring constantly. Continue to stir for 1-2 minutes, until all powder has dissolved. Pour mixture into moulds and let cool, then cover with plastic wrap and chill until the jelly sets.

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