

6. Recipe - Pandan Coconut Pudding

Pandan Coconut Pudding

Ingredients (Serves 4-6):

- 2 cups coconut milk (full-fat for creaminess)
- 1 cup water
- 1/3 cup sugar (adjust for sweetness)
- 1 tsp pandan powder
- 2 tsp agar-agar powder (or gelatin for a non-vegan option)
- 1/4 tsp salt
- Optional toppings:
 - Fresh fruit (e.g., mango, lychee, or strawberries)
 - Toasted shredded coconut

Instructions:

1. Prepare the pudding base:

- In a saucepan, combine the water and **agar-agar powder**. Stir well and let it sit for 5 minutes to hydrate.

2. Simmer the mixture:

- Place the saucepan over medium heat and bring the mixture to a gentle simmer, stirring constantly to dissolve the agar-agar completely.

3. Add flavor and sweetness:

- Stir in the coconut milk, sugar, **pandan powder**, and salt.
- Continue stirring to mix everything evenly. Simmer for another 3-5 minutes but do not let it boil.

4. Strain and pour:

- Strain the pudding mixture through a fine sieve to remove any lumps and ensure a smooth texture.
- Pour the mixture into serving cups, glasses, or molds.

5. Set the pudding:

- Allow the pudding to cool at room temperature, then refrigerate for at least 2-3 hours or until fully set.

6. Garnish and serve:

- Once the pudding is firm, top with fresh fruit, toasted shredded coconut, or a drizzle of coconut cream for extra richness.

Why You'll Love This Recipe:

- **Easy and no-bake:** Minimal effort with maximum results.
- **Creamy and aromatic:** The combination of pandan and coconut milk creates a tropical, indulgent dessert.
- **Vegan-friendly:** Using agar-agar makes this dessert plant-based and perfect for all dietary preferences.
- **Light and refreshing:** Great for a snack, dessert, or after-meal treat.

Enjoy this luscious **Pandan Coconut Pudding**—a beautifully green, creamy delight that's perfect for both kids and adults.