

# COCONUT JELLY

**SERVES** 1.2 liters

**PREP** 10 mins

**FRIDGE** 5-24 hours



## INGREDIENTS

- 200ml Water (room temperature)
- 180gm Caster sugar
- 4 Tbsp Gelatin Powder
- 400ml Coconut Milk or Cream
- 400ml Milk

## DIRECTIONS

1. Add 4 Tbsp gelatin powder in a small bowl, then add 200ml water. Stir the mix, then set aside and let the gelatin bloom.
2. Turn stove to low.
3. Add coconut cream/milk, (cow) milk and sugar in pot. (DO NOT OVER BOIL)
4. Stir until sugar has dissolved.
5. Add the gelatin into the pot and stir until dissolved.
6. Scoop out the left over gelatin lumps and stir a few more times, then turn off the heat.
7. Scoop the warm coconut mixture into the container/moulds.
8. Put the container in the fridge for minimum 5 hours or overnight.

## NOTES

1. Do not use coconut can, if it has the following ingredients: Stabilizer, emulsifier or thickener.