

ICE KACHANG WITH ROSE SUGAR SYRUP

SERVES 1-2 cups

PREP 2 mins

COOK 15 mins

TOTAL 17 mins



INGREDIENTS

FOR SYRUP:

- 220g Caster sugar
- 1 tbsp Rosewater
- 1 drop of Red/Pink Food colouring
- 80ml Water (thick syrup)
OR 200ml Water (thin syrup)

FOR ICE KACHANG

- Frozen Ice for shaver
- Canned fruits from Asian Grocery
- Can of Evaporated milk

DIRECTIONS FOR SYRUP

1. Heat the saucepan over high heat and then pour in the water. Wait for it to boil.
2. Add in the sugar and stir until the sugar has dissolved. Water will become clear again.
3. Wait for the water to boil again. Afterwards, add in 1 tablespoon of rosewater and 1 drop of food colouring. Mix well.
4. Remove from the heat and pour in glass bowl to cool down. Once cooled down, pour syrup into a bottle.

DIRECTIONS FOR ICE KACHANG

1. If you have an ice shaver, shave some ice into a bowl.
2. Scoop the ingredients you like into the bowl.
3. Add the syrup of your choice and evaporated milk. Afterwards, mix and eat.