



Thinking of you  
**Electrolux**



RECIPES by  
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## DESSERT

# BUKO PIE MARTINI

A lady in Laguna showed me how to make the famous Buko Pie of Los Baños. She would make it fresh every day to sell by the roadside. Once, I watched her bake the pies and the aroma was so enticing. As usual, I could not wait for the pie to cool down and I just had to sneak in a bite. I took my knife and quickly cut into a pie. I burned my tongue, naturally, but it was so worth it, the pie tasted so good piping hot! I decided there and then that I would make a version of it a la menu - and here it is. It's quite famous in my restaurant but we do have to warn the guests at times that it is quite hot!

## INGREDIENTS

### *Crust*

400 g	Unsalted butter
200 g	Sugar
600 g	All-purpose flour

### *Filling*

750 ml	Buko (young coconut) juice
250 g	Buko meat
1 pc	Pandan leaf
50 g	Cornstarch
390 ml	Condensed milk
	Coconut sugar

## PROCEDURE

Make the crust by creaming the butter with the sugar using your Electrolux stand mixer until light and fluffy. Add flour and mix to form a soft dough. Pat dough on a baking tray then prick with a fork generously. Bake using your Electrolux oven at 350°F for 25 to 30 minutes. Cool completely before crushing to make crumbs. Combine the ingredients for the filling in a saucepan and cook until slightly thick using your Electrolux hob. Press crust crumbs in the bottom of a martini glass. Pour in hot filling. Garnish with pandan leaves and dust with coconut sugar. Serve while hot.

