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|  | **Ingredients** | **Steps** |
| ***Sago pudding with mace*** | * **300 g** sago * **pinch** of ground cinnamon * **3 pieces** fresh or dried mace, plus extra, to serve * **¼ cup** grated dark palm sugar * **100 g** white sugar * **1 litre** (4 cups) coconut cream | * Place the sago and 1 litre (4 cups) water in a saucepan and cook over medium heat, stirring occasionally until it comes to the boil. When it starts to thicken, add the cinnamon, mace, sugars and all but 2 tbsp of the coconut cream. Reduce the heat to low and cook, stirring continuously (or the mixture will stick to the base of the pan) for 8–10 minutes, or until the sago is translucent. * Remove from the heat, then divide among bowls. Drizzle with the remaining 2 tbsp of coconut cream and scatter with the extra mace. Serve immediately. |
| ***Coffee and pandan flan*** | * sliced mango and cream, to serve   **Base**   * **2 tsp** agar agar powder * **875 ml** (3½ cups) good plunger coffee, double strained * **¾ cup** grated palm sugar * **2 tsp** vanilla essence or ½ vanilla pod, seeds scraped   **Top**   * **2 tsp** agar agar powder * **875 ml** (3½ cups) coconut milk * **¾ cup** grated palm sugar * **2 cm piece** pandan leaf * **1 tsp** vanilla essence or ½ vanilla pod, seeds scraped * **½ tsp** salt | * **Chilling time** 3 hours * To make the base, place all the ingredients in a saucepan and stir over low heat until the sugar dissolves. Bring to the boil, then remove from the heat and divide among six 200 ml capacity glasses. Cool, then refrigerate for 1 hour or until set. * When the bases have set, to make the top, place the agar agar, coconut milk and palm sugar in a saucepan and stir over low heat until the sugar dissolves. Add the pandan leaf and bring to the boil, then add the vanilla and salt and combine well. Remove from the heat, cool, then remove and discard the pandan leaf. Pour the mixture over the top of the bases and refrigerate for another 2 hours or until set. Serve with fresh mango and cream. |
| ***Fausi’s tuna curry*** | * **2 tbsp** generic curry powder blend * **2** salam leaves (see Note) * **2 kg** diced fresh tuna * **500 ml** (2 cups) coconut cream * salt and pepper, to taste * steamed rice, to serve   **Paste**   * **6** red bird's-eye chillies * **2 pieces** fresh turmeric, peeled * **8** golden eschalots * **10** candlenuts * **6** garlic cloves * **3 cm knob** galangal, peeled * **375 ml** (1½ cups) palm oil * **1 stalk** lemongrass, smashed and left whole | * **Standing time** 30 minutes * For the paste, place all the ingredients except 125 ml (½ cup) of the palm oil and the lemongrass into a spice grinder or food processor and blend to a smooth paste. * Heat the remaining palm oil in a wok over high heat. Add the paste and lemongrass and cook for about 5 minutes or until fragrant. Stir in the curry powder and salam leaves, then add the tuna and gently stir, making sure the tuna doesn’t break up. * Add the coconut cream, season to taste and bring to the boil. Simmer over low heat for 5 minutes, then remove from the heat and stand for 30 minutes before serving with steamed rice. |