



SWEETIMPLA

BUKO PANDAN KIT



A refreshing cold dessert made with green pandan jelly, sweetened young coconut, sago, and rich cream.

INGREDIENTS:

- 20 ounces young coconut strips
- 250 ml Nestlé All Purpose Cream
- 150 ml Nestlé Carnation Condensada
- ½ cup cooked sago pearls
- 2 cups water
- 3 ounces powdered gelatin
- ½ lb. pandan leaves
- ¼ cup sugar
- ½ teaspoon buko pandan flavoring

INSTRUCTIONS:

- Boil water in a saucepan, then add pandan leaves.
- ½ lb. pandan leaves, 2 cups water
- Cover and continue boiling for 15 minutes.
- Remove the leaves, then add sugar, powdered gelatin, and buko pandan flavoring. Stir until the powder is completely dissolved in water.
- 3 ounces powdered gelatin, ¼ cup sugar, ½ teaspoon buko pandan flavoring
- Turn off the heat and transfer the mixture to a mold. Allow the temperature to cool.
- The texture of the mixture should be firm once cooled. You may also place this inside the refrigerator for faster results (Note: allow the temperature to go down before putting it in the refrigerator).
- Combine young coconut strips, Nestlé Carnation Condensada, Nestlé All Purpose Cream, and cooked sago pearls.
- 250 ml Nestlé All Purpose Cream, 150 ml Nestlé Carnation Condensada, ½ cup cooked sago pearls, 20 ounces young coconut strips
- Allow the texture to thicken by chilling in the refrigerator or freezer for a few hours.
- Slice the firm gelatin into ½ inch cubes and combine it with the creamy mixture.
- Transfer to individual serving platters or cups. You can also top it with a scoop of vanilla ice cream. Serve, share, and enjoy!