

# Ingredients

## Cendol:

- 5 tbsp green bean flour
- 1 tbsp tapioca flour
- 4 tbsp rice flour
- ½ tsp salt
- 2 tbsp sugar
- 350ml water
- A few drops of pandan concentrate
- Potato ricer or colander

## Palm Sugar Syrup:

- 100g palm sugar
- A pinch of salt
- 2 pandan leaves (knotted)
- 100ml water

## Coconut Milk:

- 2 tbsp white sugar
- 250ml coconut milk
- 2 pandan leaves (knotted)

## Shaved Ice:

- 8 cups shaved ice
- 4 cups ice cubes

## Optional Topping:

- Kidney beans (in a can)
- Creamed corn (in a can)
- 1 cup glutinous rice (steamed)

# Instructions

1. For Cendol:
  - a. Combine all the ingredients and mix well.
  - b. Cook the mixture on low heat, stirring constantly until batter thickens and turns into translucent green.
  - c. Have a big bowl filled with water and ice.
  - d. Put a small amount of batter into a potato ricer or colander and squeeze into iced water. Repeat until all the batter is used up.
  - e. Drain cendol and transfer into a container and set aside.
2. For Palm Sugar Syrup:
  - a. Place palm sugar, pandan leaves, salt, and water in a small pot and let it simmer until all the palm sugar has dissolved.
  - b. Remove from heat, discard pandan leaves, and set aside.
  - c. Boil the coconut milk with pandan leaves and salt. Once boiled, discard the pandan leaves and set aside to cool.
3. To Serve:
  - a. In a small bowl, layer the gula melaka first, then pack the bowl with crushed ice.
  - b. Add glutinous rice (optional), coconut milk, and top with creamed corn and kidney beans (optional).
  - c. Drizzle with more palm sugar syrup and serve immediately.