

Coconut Corn & Rice Pudding with Panadus Leaves

Serves 4 people

tbs = table spoon, tsp = tea spoon, c = cup, e = each

Ingredients

- 2 cl of vodka (optional, makes the flavor sweeter)
- 2 tbs of condensed milk
- 1 tbsp of milk cream (optional)
- 1 pack (60 ml) of coconut powder – Chao Thai or Chao Kao brand
- 1 long panadus leaf (2 tsp of coconut extract can substitute)
- 2 tsp of corn flour
- 1 c of water to dissolve coconut powder, ¼ c of water to dissolve corn flour
- 1 c of granulated white sugar
- 1 eh corn (cooked corn from supermarket) or 1 c of canned corn
- 2 c of cooked rice (cold from fridge)
- 2 tsp of salt

Cooking Instructions

1. Mix vodka, condensed milk and milk cream in a small bowl. Mix well in order to get creamy sauce.
2. Dissolve coconut powder with 1 c of water in a separate bowl.
3. Mix ingredients 1+2 together till all is dissolved, then set aside.
4. Heat the pot on high heat, then pour previously mixed coconut milk in.
5. Cook for 3 minutes, then add salt.
6. Prepare panadus leaf while cooking coconut sauce. Cut in the middle and tie a knot in each half for easy removal after leaves turn fragrant.
7. Put 2 pieces of panadus leaves into coconut sauce, then adjust heat to low.
8. Cook for 3 minutes and add all corn kernels and rice in the coconut sauce. Turn the heat up to medium high.
9. Cook for 3 minutes and add sugar. Continue cooking and stirring till sugar has been dissolved for 2 minutes.
10. Mix corn flour with ¼ c of water till dissolved then pour into the pot. Cook for 2 minutes more while stirring.
11. When rice pudding gets thicker, take out panadus leaves (skip if you use coconut extract)

12. Turn off the heat and either serve right away or let cool down for 2 hours, then keep in a plastic box in the fridge for another 3 hours.

Remarks: This dessert can be kept in the fridge for at least one week.