



Coconut Milk Custard

Coconut Milk Custard or Khanom Tuay is one of very common, traditional and delicious coconutty Thai desserts. The name “Khanom Tuay” means “dessert in a bowl”. The dessert has 2 layers: the sweet chewy coconut milk based layer on the bottom with the thick coconut cream on top.

Ingredients (serving size: 40 pcs.)

Bottom layer

Rice Flour	60 g
Rough Starch	12 g
Tapioca Starch	32 g
Coconut-palm sugar	140 g
Thin coconut milk	128 g
Pandan water	128 g
Water	140 g

Top layer

Rice Flour	44 g
Salt (coarse)	5.2 g
Sugar	24 g
Thick coconut milk	480 g



Preparation:

1. Mix thin coconut milk, pandan water and water together.
2. Mix the 3 flour together, little pour liquid from step 1 , knead 20 minutes or until you get a smooth and elasticity dough.
3. Add coconut-palm, knead till mixed well and get liquid dough.
4. Add remaining liquid to dissolve the dough.
5. Filter the liquid by using a filter cloth. Set aside.
6. Mix all the bottom layer ingredients together, stir until sugar and salt completely dissolved, set aside.
7. Steam small ceramic bowls for 5 minutes at high heat until bowls are hot. Pour bottom layer mixture $\frac{3}{4}$ of bowl, steam for 7 minutes until done.
8. Pour toppy layer mixture to fulfill each bowl, continue steam for 8 minutes. Top layer should be succulent and soft but not runny. Be careful not to overcook otherwise the top layer will be too dry.
9. Leave it cool, serve with bowl or remove it, then serve.

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