

APPENDIX



Appendix Picture 1 Logo

Coconut Jam

Ingredients :

400 ml coconut milk
150 gr coconut sugar
2 pandan leaves
Salt

Yield :
250 ml

Method :

1. Fill half of a medium saucepan with water and bring to boil.
2. Chop coconut sugar into small pieces.
3. Combine coconut milk, coconut sugar, and pandan leaves in a heat-proof bowl. Stir until the sugar melt.
4. Place the bowl into the saucepan, stirring constantly.
5. Cook for about 15 minutes until it reaches the desired consistency.
6. Discard the pandan leaves and add salt. Stir well.
7. Let cool in room temperature.

