



## Pandan Kaya Jam

### Overview

Difficulty: Medium

Servings: 10

Preparation Time: 20 Minutes

Cooking Time: 25 Minutes

## Ingredients

215g Eggs

90g Brown Sugar

25g Palm Sugar - Grated

100ml Coconut Cream

50g Pandan Leaves

50ml Water

### Step 1.

Chop the pandan leaves and remove the stems. Next, attach the Fine Filter into the Vita Extract Slow Juicer.





## Step 2.

To extract pandan juice, insert the chopped pandan leaves and water into the Vita Extract Slow Juicer.



## Step 3.

Dissolve the eggs and brown sugar by mixing them together.



## Step 4.

Add palm sugar, pandan juice and coconut cream to the above mixture, and whisk them well.





### Step 5.

Fill a medium-sized pot with 1/3 of water, then place the bowl with the mixture on top. Stir the mixture slowly till it thickens into a paste. Transfer the paste to a jar and let it cool.

