

# Culinary delights with PALM OIL

## Ketayap bunjut with kelapa pandan filling served with Macadamia ice-cream & jemput pisang with fruit compote



In so many words, this recipe may be described simply as: trio of delightful dessert both hot and cold, served upon the very same platter. Yet it is, in many ways, more than just that. Soft, paper-thin crepes with a coconut and pandan filling, two immensely complementary flavours, plated alongside a fully authentic Malaysian dessert, jemput pisang. These are then accompanied by fresh-frozen macadamia ice-cream, as well as a delightful compote of seasonal Malaysian fruits.

### INGREDIENTS



#### FOR KETAYAP BUNJUT WITH KELAPA PANDAN FILLING

- 1 egg
- 70 g wheat flour
- 250 ml plain water
- 30 g strawberry puree
- 5 g salt
- 10 g sugar

#### FOR KELAPA PANDAN FILLING

- 1 pandan white coconut, grated
- 250 g palm sugar
- 10 g salt

#### FOR MACADAMIA ICE-CREAM

- 2 eggs
- 200 g sugar
- 400 ml milk
- 300 ml heavy whipping
- 10 ml vanilla essence
- 20 g salt
- 150 g unsalted macadamia nuts, chopped

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### FOR FRUITS COMPOTE

100 ml sugar syrup  
50 g dragonfruit  
50 g mango  
20 g pomegranate  
5 g mint leaves  
5 g salt

### FOR JEMPUT PISANG WITH FRUITS

100 g pisang emas, mashed  
30 g brown sugar  
2 g mint leaves  
20 g wheat flour  
10 g butter  
10 spring roll skin

100 g cashew nuts, chopped  
1 litre palm oil  
Celery leaves

## METHOD



To make ketayap bunjut.

Mix egg, wheat flour, plain water, strawberry puree, salt, and sugar in a food processor to blend. Sieve when fully combined, to achieve a batter of smooth consistency. Pour batter in small amounts into a small, non-stick pan to cook thinly, like crepes. Set aside until required.

To make pandan white coconut filling.

Melt the palm sugar over low flames, then add in grated coconut. Season with salt. Spoon a little of the coconut filling into the middle of each piece of ketayap, then twist to fasten.

To make macadamia ice-cream.

Beat eggs with sugar until the mixture is stiff. Add in milk, whipping cream, vanilla essence, and salt, mixing thoroughly. Pour mixture into an ice-cream freezer and chill according to directions. When ice-cream is almost frozen, add in nuts and chill until completely frozen. Scoop to serve with dish.

To make jemput pisang.

Mix mashed bananas, brown sugar, mint leaves, flour and butter together, stirring well to form a dough. Separate the dough into ten little balls. Roll each little ball up in a spring roll skin and dip in chopped cashew nuts. Deep-fry until golden brown.

To make fruits compote.

Mix syrup, dragonfruit, mango, pomegranates, mint leaves, and salt together. Spoon onto jemput pisang before sewing.

To assemble.

Plate ketayap bunjut, macadamia ice-cream, and jemput pisang together as a trinity of a hot and cold dessert.