



Ice Kacang (Iced Beans)

INGREDIENTS

- 5 cups crushed/shaved Ice
- 190g condensed milk
- 250ml evaporated milk
- ½ tsp durian syrup
- ½ tsp ube syrup
- ½ tsp pandan syrup

Suggested Toppings

- 4 tbsp sweetened red beans
- 2 tbsp sweet corn
- 2 tbsp green/black grass jelly
- 2 tbsp coconut jelly (nata de coco)
- 2 tbsp sliced jackfruit
- 2 tbsp canned lychees
- 2 tbsp canned longans



Serves: 4



Prep Time: 5 min



Cooking Time: 5 min

METHOD

1. In a mixing bowl, whisk condensed milk, and evaporated milk together until combined. Divide the mixture into 4 small mixing bowls. Leave 1 bowl plain, and then add separately ube, pandan and durian into the other 3 bowls (to make 3 separate flavors).
2. Shave the ice by using a blender/shaver (make sure the ice is completely shaved).
3. Transfer the shaved ice to serving bowls, and add chosen flavoured syrup, and the plain mix of condensed milk and evaporated milk on top.
4. Top with desired toppings of choice, and enjoy before it melts.



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