

Sara B.

Steamed Thai Egg Custard

Sangkaya

Ingredients

Banana leaves
1 cup thick coconut cream
½ cup brown sugar
2 kaffir lime leaves finely sliced
5 eggs
pinch salt
Banana

Method

Preheat oven 200 °C.

Cut out banana leaves to line muffin tin.

Heat the cream and sugar and lime leaves and stir until sugar dissolved. Remove from heat and cool.

Whisk eggs with the salt, add to the cooled cream mixture. Stir well, strain and pour into prepared moulds.

Steam bain-marie style for 20 minutes or until custard cooked through. Serve with fresh sliced banana.

