

Pumpkin Kaya



Ingredients:

500g pumpkin cubed
200 mls coconut milk/cream
50 gms brown sugar
1/2 tsp of salt
Pandan/screw pine leaves (rinsed clean)

Method:

1. Spread cubed pumpkin on a flat steaming plate.
2. Place a few pandan leaves in amongst the pumpkin.
3. Steam for 20 mins until soft.
4. Remove from heat and allow to cool.
5. Discard pandan leaves and place pumpkin into a blender and blend until smooth.
6. Place blended pumpkin into a pan and add sugar, coconut milk/cream, salt and a few more pandan leaves.
7. Stir continuously over a low heat until liquid boils and becomes smooth and thick.
8. Remove from heat and allow to cool before removing pandan leaves.
9. Place kaya in jars ready for serving.

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