



SAFFRON AND ROSE INFUSED COCONUT MILK PUDDING

Nutrition Facts Per Serving: Calories 157, Protein 1g, Carbs 26g, Fat 6g

Cooking process and additional ingredients added at home will affect the total value.

Preparation Time: 5 min, **Cooking time:** 25 min



INGREDIENTS

Coconut milk

Sugar

Saffron

Rose Water

Corn Starch

Slivered Pistachios

Dried Coconut

Sea salt

Rose Petals

METHOD

1. Place saffron threads in small glass or cup, add 1 TBS hot water, cover and allow to soak 15 min.
2. Rose Jam: In a small saucepan, combine sugar (for rose jam) with 50 ml water and all rose petals (except a few that you save for garnish). Stir gently over med heat & bring to boil, add lemon juice, reduce heat & simmer for 5 minutes or until most liquid evaporates. Remove & allow to cool.
3. In a large saucepan, combine coconut milk with sugar & sea salt mixture. Place over med heat
4. Stir well to dissolve, then add fused saffron threads and all. (wash glass with some coconut milk to use all the saffron)
5. Bring to boil, reduce heat to low and simmer 10 min.
6. Dissolve corn starch with equal measure of cold water and stir until a smooth suspension is formed.
7. Increase heat to high stirring or whisking, add rose water, return to rapid boil, add cornstarch suspension whisking all the time.
8. Cook while whisking vigorously for 30 secs or so. (you can taste carefully to make sure taste of cornstarch is not detectable).
9. Pour in desired serving deep bowl(s) and allow to cool completely.
10. Refrigerate overnight or at least 4 hours. Garnish as desired with rose jam, petals and pistachio, sprinkle dried coconut and serve.