Kaya Spread

NIBBLEDISH CONTRIBUTOR

Ingredients

2 cup of sugar
1/2 cup of water
400gm coconut milk
4 egg yolks
1 pandan leaf

Instructions

Kaya is Malaysia's favorite spread, usually serves at breakfast with toast.

Mix sugar and water in a pot, cook until brownish. Next, slowly pour in the coconut milk, and mix well. Off heat, let the mixture cool for awhile. Then, on slow heat, add egg yolks and pandan leaf and cook until boiled. Store kaya spread in refrigerator.