



Coconut Water Jelly Spheres

Serving: Makes 2

Our rendition of the picture perfect, delicate Japanese dessert features a delicious coconutty twist. Drizzle coconut syrup and coconut milk over this dessert for a sweet treat with a tropical touch.

Ingredients

8g agar powder

250ml of COCOLOCO Organic Coconut Water

To serve (optional)

4 tbsp of coconut milk

4 tbsp of coconut syrup

10g of coconut sugar

Method

1. Pour the coconut water into a small pan.
2. Add the agar powder and mix well.
3. Place the small pan over low heat and cook until the agar powder has dissolved.
4. Pour the mixture into ice ball moulds and allow to chill for 20 minutes.
5. Remove the jelly spheres from the moulds. Top with coconut sugar, coconut milk and coconut sugar before serving.