



Red Rubies, Blue Sapphires and Yellow Topaz

Serving: Serves four to six

A spin on the classic Thai dessert, add some colours to your Christmas with our Red Rubies, Blue Sapphires and Yellow Topaz. It is simple to make and guaranteed to make your day merrier!

Ingredients

3 cups of 100% Thai coconut milk infused with Jasmine flowers only. Or if using plain coconut milk, scent it with pandan leaves only

1 cup of white sugar

½ cup of water

150g of tapioca flour

1½ cups of water chestnuts, chopped into 1 cm dice

Food colouring: we used 4 colours, dividing the recipe into equal portions and colour as they like

Ice cubes

Water for ice bath

Method

1. Warm the coconut milk and melt sugar in it. If using pandan leaves, knot them first and infuse it in the warm coconut milk. Set aside and cool.
2. Peel and chop the water chestnuts
3. Toss the water chestnuts in four separate batches of tapioca flour, coloured by the different dyes. Place in a sieve and shake to remove excess flour. Repeat process for each coloured batch.
4. Prepare the ice bath.
5. Bring water to boil. In batches, put the coloured water chestnuts into the boiling water and plunge them immediately into the ice bath. Repeat the same process with fresh boiling water with each new batch of coloured water chestnuts. Drain and set them aside until you are ready to assemble the dish.
6. To assemble, place an assortment of colours into a glass with crushed ice and top with coconut milk. Serve immediately.