Uncovering the Magic of Kaya Jam!
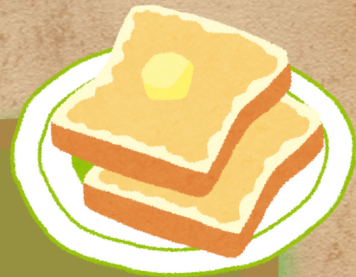
INGREDIENTS

1. **200 ml canned coconut cream**
2. **4 egg yolks from large eggs, beaten**
3. **50g white sugar**
4. **50g palm sugar**
5. **3 pandan leaves, knotted**

INSTRUCTIONS

Step 1: Separate the egg whites from the egg yolks.

Step 2: Add 200ml of coconut cream, 50g white sugar, 50g palm sugar and 3 knotted pandan leaves to a pot on medium heat. Heat until the sugar is melted.

Step 3: Beat 4 egg yolks in a separate bowl and pour in ¼ of the coconut cream mixture into the egg yolk bowl.

Step 4: Pour the egg yolk bowl mixture back into the pot, and stir everything together on medium heat.

Step 5: Stir the mixture for 8 minutes on medium heat or until the mixture thickens.

Step 6: Set aside the kaya jam for it to cool down completely. To store, transfer the kaya jam into a glass jar and keep it in the refrigerator.