

“KAYA TOAST” SUNDAE

(Crunchy Spring Roll Nest, Pandan Ice Cream, Coconut Kaya And Coffee-Soy White Pepper Brittle)

Chef Robert Danhi



ASSEMBLY/SERVE

Yield: 600 grams, about 5 cups (25 tasting size)

Ingredients

Crunchy Spring Home ® Spring Roll Nest (<i>Sub-recipe</i>)	1 each
Pandan Ice Cream (<i>Sub-recipe</i>)	7.5-10 gm (#100 scoop)
Coconut Kaya (<i>Sub-recipe</i>)	2-3 gm
Coffee-Soy Brittle (<i>Sub-recipe</i>)	.25-.5 gm

Method

1. Top nest gently with ice cream.
2. Spoon kaya on top of ice cream.
3. Sprinkle with brittle.

CRUNCHY SPRING ROLL NEST (Sub-recipe)

Chef Robert Danhi

Yield: 25 tasting size

Ingredients

Spring Home ® Spring Roll Wrappers	50 gm
Melted Unsalted Butter	20 gm
Granulated Sugar	6 gm

Method

1. Peel spring roll wrappers apart, re-stack and cut in halves, re-stack.
2. Cut into 1/4" evenly wide strips.
3. Gently toss wrappers with melted butter until coated well.
4. Sprinkle with sugar and toss well to coat evenly and tangle thoroughly.
5. Using tine of fork, grab about 3-4 gm of coated wrappers, twist to tangle, pile in small pile on non-stick surface on sheet pan.
6. Bake at 350°F-375°F in conventional oven for 10-15 minutes or until golden brown.
7. Cool, store in an airtight container.

PANDAN ICE CREAM (Sub-recipe)

Chef Robert Danhi

Yield: 1,200 gm, about 6 cups

Ingredients

Granulated Sugar #1	100 gm
Whole Milk #1	240 ml
Non-Fat Dried Milk Powder	125 gm
Salt, Kosher	1.5 gm
Pandan Leaves, shaved very thinly	30 gm
Granulated Sugar	100 gm
Whole Milk	240 ml
Heavy Whipping Cream	500 ml
Condensed Milk	150 gm

Method

1. Combine the sugar #1 and milk #1 and bring to a boil. Remove from heat; slowly whisk in milk powder and salt until dissolved. Cool to room temperature.
2. Meanwhile combine pandan leaves, remaining sugar, milk and blend fine and color turns pleasant green. Strain through VERY fine wire mesh strainer.
3. Into the cooled milk mixture: whisk in the cream, condensed milk, strained pandan milk.
4. Freeze in ice cream machine according to manufacturer's instructions.
5. Continue to freeze until semi-firm, then transfer to covered container and free freeze for least eight hours.

COCONUT KAYA (Sub-recipe)

Chef Robert Danhi

Yield: 2 cups

Ingredients

Whole Eggs	3 each
Egg Yolks	5 each
Coconut milk	240 ml
Granulated sugar	200 gm

COCONUT KAYA (Sub-recipe)

Cont'd.

Method

1. Create an ice bath in a large bowl, have nearby so it is available to cool down custard quickly.
 2. In a bowl, over a double boiler, gently whisk eggs, egg yolks and half the sugar until smooth.
 3. Meanwhile, combine coconut milk and half the sugar and bring to boil.
 4. Continue to cook egg mixture until it reaches 135°F/57°C. Be **VERY** careful to keep gently scraping bottom of bowl to prevent it from overcooking.
 5. Slowly whisk in hot coconut milk. Switch to rubber spatula.
 6. Cook stirring constantly until mixture thickens, is about 150°F/65°C and trail of spatula remains visible on top of kaya for about 5 seconds.
 7. IMMEDIATELY, move to ice bath and continue to stir for 15 seconds.
 8. Cool completely, transfer to container and store in the refrigerator.
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COFFEE-SOY WHITE PEPPER BRITTLE (Sub-recipe)

Chef Robert Danhi

Yield: 4 cups

Ingredients

Sugar	200 gm
Water	60 gm
Light Soy Sauce	50 gm
Corn Syrup/Glucose	140 gm
White Pepper, coarsely ground	5 gm
Butter	15 gm
Baking Soda	4 gm
Ground Malaysian Coffee	6 gm

Method

1. Combine sugar and water in saucepan, bring to a boil while stirring.
2. Add glucose syrup and continue cooking, without stirring to 239°F/115°C.
3. Add the white pepper and cook to 311°F/155°C over moderate heat, stirring constantly.
4. Remove from heat and add the butter, baking soda and coffee. Stir well to incorporate. (**BE CAREFUL** - lots of steam will violently rise).
5. Pour the mixture onto a non-stick mat (half/sheet pan size is perfect).
6. If desired, when brittle cools to a plastic consistency, pull into thin sheets to make more delicate candy.
7. When cooled completely, break into pieces and store protected from humidity. (Use silica packs, if available.)
8. For this dessert, use 50-75 gm and pound, grind or process to coarse powder.