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BAJIGUR

Ingredients (serves 4)

- 200 ml water
- 200 g Amanprana Gula Java Brut (coconut blossom sugar)
- 1 L coconut milk
- 2 tsp ground coffee
- Pandan leaves
- 5 whole cloves
- Pinch of salt
- Optional: Amanprana Gula Java Cacao

Preparation

Cook the coconut milk, ginger, cinnamon and pandan leaves over a low heat until fragrant.

Tip

There are two optional variations:

Add some instant coffee and Gula Java Brut. Stir until the sugar is dissolved. Strain and serve warm.

Add Gula Java Cacao (2 or 3 spoonfuls) instead of coffee and enjoy a delicious hot cocoa drink.

Gluten free

Vegetarian



Vegan



Raw food

