

A Taste of Macao



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Coconut Milk Custard

INGREDIENTS

- 1 Cup cornstarch
- 3 Cups milk
- 2 or 3 Cups coconut milk
- 2 Cups sugar
- 6 Egg yolks
- Lemon grind

This is one of the sweet versions of a dish designated as “bebinca”. Obtains its characteristic flavor through the addition of coconut milk, which is a basic ingredient in many Southeast Asian cuisines.

DIRECTIONS

1. Mix the cornstarch with cold milk, sugar, coconut milk and heat.
2. When the mixture comes to boil add the lemon grind.
3. As soon as mixture thickens, remove from flame, mix in egg yolks.
4. Bring to boil in low flame for a few minutes.
5. Pour into greased mould and place in oven to toast; and serve cold.

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