

Homemade Kaya

Ingredient

3 eggs
 2 egg yolks
 150g sugar
 250ml thick coconut milk
 3-4 screw pine leaves (pandan leaves)

Steps

- Break the eggs into a mixing bowl.
- Add in egg yolks. Beat it until the yolks and whites are blended.
- Add sugar and keep on stirring until it dissolved.
- Slowly add thick coconut milk and continue beating. Sugar must be dissolved and coconut milk must blended.
- Place a pot of water over the stove and boil it.
- Put container with this prepared ingredient in the centre of the pot.
- Use a wooden spoon to stir it for about 40-50 minutes.
- Make sure the screw pine leaves is in it too.
- When the mixture turns thick golden brown, it is ready.
- Cool it before you put it into jam jars.

(a) Arrange these sentences in the correct order.

The mixture turns thick golden brown	
Stir it for about 40-50 minutes	
Add thick coconut milk and continue beating	1
Prepared ingredient in the centre of the pot and boil it	

[2 marks]

(b) What is the purpose of putting the screw pine leave into the mixture when cooking?

[2 marks]

(c) Cool it before you put it into jam jars

What do you understand with the statement above?

[2 marks]

(d) What is the taste of this homemade kaya? Give a reason to support your answer.

[2 marks]