

TRADITIONAL MIXED NUT PIE WITH VANILLA CUSTARD



0 made it | 0 reviews



I Putu Muliadi



Ida Bagus Oka Yanapriya



An elegant haven by the sea, the The Royal Santrian Luxury Beach Villas consist of a tasteful collection of luxury villas ideal for blissful seclusion, comfort and the good life. Represented by Ida Bagus Oka Yanapriya & I Putu Muliadi

- Sub Category Name
Combo
Desserts
- Recipe Source Name
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Ingredients

TRADITIONAL MIXED NUT PIE WITH VANILLA CUSTARD Puff Pastry

- 100g cashew nut
- 80g almond
- 50g pie nut
- 100g palm sugar
- 150ml fresh milk
- 50ml cream
- 20g sticky rice

Custard

- 200ml fresh milk
- 1 tbsp custard powder
- 1/2 white sugar
- 1 vanilla essence

Methods and Directions

TRADITIONAL MIXED NUT PIE WITH VANILLA CUSTARD

Puff Pastry

- Cook the fresh milk with palm sugar and cream over low heat.
- Stir and add the nuts and the sticky rice. Stir about 30 minutes until tick.

Custard

- Cook fresh milk together with custard powder, white sugar and vanilla essence in low heat stir until thickened.
- Oven puff pastry about 25 minutes with temperature of 165°C
- Assemble.