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# Es Cendol/ Es Dawet: Indonesian tropical drink with coconut milk

## Ingrediënten

### Es Cendol

- 100 gram rice flour
- 50 gram sago flour
- 450 ml water
- 75 ml water with pandan leaves
- 1/2 teaspoon salt

### Syrup

- 200 gram Amanprana Gula Java Coconut blossom sugar
- 600 ml coconut milk

## Extra info

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### Recept geschikt voor:

3 porties

### Moeilijkheid:

### Vorbereidingstijd:

minuten

### Bereidingstijd:

25 minuten

### Totale bereiding:

25 minuten

## Gebruikte producten

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De **Amanprana producten** die gebruikt zijn bij het maken van es cendol/ es dawet: indonesian tropical drink with coconut milk

### Es Cendol

1. Mix rice flour with sago flour and pour some water in the mixture. Boil the rest of the water, add green pandan leaves and a little salt.
2. Put the flour mixture into the boiled water.
3. Stir well and cook until it thickens (paste-like)
4. Drain with a strain that has round holes, so when you press the cendol mixture it will go out of the strain as spaghetti.
5. Put these cendol directly in a bowl with cold water and ice.
6. Cendol will become solid then.
7. Drain the cendol and set aside.

- [Vegetarian](#)
- [Vegan](#)

**Syrup** Boil the water and gula java coconut blossom sugar and simmer until you have a syrup. **How to serve Cendol:** Put some cendol into a tall glass, pour Gula java sugar syrup and coconut milk (separate layers) into the glass. You can add shaved ice or just some ice cubes.