



The Ethnic Communities' Council
Love Food Hate Waste project celebrates
the diversity of food and cultures in NSW

Coconut rice custard

Recipe 1:

1 cup cooked rice
1½ cup coconut cream
3 eggs
Dessicated coconut or nuts for decoration.

Blend thoroughly and spoon mixture into cupcake tins, ovenproof ramekins or silicone cups
Sprinkle with coconut and or chopped nuts.
Bake at 150 degrees for about 40 -50 mins or until custard is firm.
Serve warm or cool. Store refrigerated up to 3 days.

Recipe 2:

1 cup cooked rice
1½ cup coconut cream
3 eggs
1 teaspoon pandan essence

Blend thoroughly and spoon mixture into cupcake tins, ovenproof ramekins or silicone cups
Sprinkle with coconut and or chopped nuts.
Bake at 150 degrees for about 40 -50 mins or until custard is firm.
Serve warm or cool. Store refrigerated up to 3 days.

Recipes shared at the Auburn Youth Group workshop

