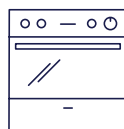


ONDEH SATURN



SERVINGS

10



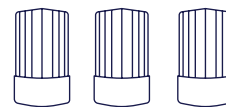
METHOD

BAKE



TIME

2 HOURS



DIFFICULTY

HARD

Pastry Chef Woo Chan Hong created this recipe with inspiration from ondeh-ondeh, a typical dessert for Nyonya that's popular in Malaka. It's made of green-colored balls of rice cake filled with liquid palm sugar and coated in grated coconut – the DoubleTree Cookie take on this traditional recipe adds a Western flare.

INGREDIENTS

DOUBLETREE COOKIES JOCONDE

EGG (LARGE)	4
GROUND ALMOND	1 1/3 C
POWDERED SUGAR	1 1/4 C
CAKE FLOUR	1 1/3 C
EGG WHITES (LARGE)	4
SUGAR	1/2 C
BUTTER (MELTED)	2 TBSP
DOUBLETREE COOKIE (CRUSHED)	3/4

PANDAN SYRUP

SUGAR	1/2 C
WATER	1/2 C
PANDAN LEAF	1 OZ

GULA MELAKA CREME ANGLAISE

WHIPPING CREAM	1/4 C + 1 TBSP
WHOLE MILK	1/4 C + 1 TBSP
GRATED GULA MELAKA	1/2 TBSP + 2 1/4 TSP
EGG YOLK (LARGE)	2

PANDAN MILK

WHOLE MILK	1 1/2 C
PANDAN LEAF	1 OZ

PANDAN CREME DIPLOMAT

MILK	3/4 C + 1 TBSP
SUGAR	1/3 C
EGG YOLK (LARGE)	2
CORN FLOUR	1 TBSP
GELATIN	2 1/4 TSP
WATER	1 1/2 TBSP
WHIPPED CREAM	1 1/2 C

GULA MELAKA CARAMEL

GULA MELAKA (GRATED)	1/4 C
BUTTER	2 TBSP + 3/4 TSP
WHIPPED CREAM	1/4 C + 1/2 TBSP

COCONUT CREME ANGLAISE

COCONUT MILK	2/3 C
SUGAR	2 1/2 TSP
EGG YOLK (LARGE)	2
SUGAR	3 TSP

PROCESS

DOUBLETREE COOKIES JOCONDE: Preheat oven at 445°F. Whip egg until fluffy. In another bowl, make meringue with egg white and sugar. Sieve together powdered sugar and cake flour, then mix with ground almonds. Fold dry ingredients into whipped egg until incorporated, then add meringue. Fold in melted butter and spread the batter onto a baking tray lined with parchment paper. Sprinkle crushed DoubleTree Cookies onto the batter. Bake at 445°F for approximately 9 minutes or until slightly golden brown.

PANDAN SYRUP: Bring sugar, pandan leaf and water to boil.

GULA MELAKA CREME ANGLAISE: Heat up whipping cream, whole milk and 1/2 tbsp. grated gula melaka. Mix egg yolk and 2 1/4 tsp. grated gula melaka in a bowl. Slowly pour cream mixture into egg yolk while stirring. Pour back into pot and bring back to boil until 180°F. Pour the mixture into small sphere mold and freeze it.

PANDAN CREME DIPLOMAT + PANDAN MILK: Blend whole milk and pandan leaf together, strain and scale 3/4 cup 1 Tbsp. Mix gelatin and water together. Set aside. Bring pandan milk and half of the sugar to boil. In a bowl,

mix egg yolk and another half of the sugar together. Then, add corn flour. Slowly pour half of the boiled milk into egg yolk mixture while stirring. Pour back into the pot, and cook with medium heat while stirring until mixture becomes thick. Mix in bloomed gelatin and leave it to cool. Fold in whipped cream.

GULA MELAKA CARAMEL (FOR PLATING): Cook grated gula melaka until melted. Add in butter and bring to boil. Add in whipping cream and bring to boil again. Cool it down.

COCONUT CREME ANGLAISE (FOR PLATING): Heat up fresh coconut milk and 2 1/2 tsp. sugar. Mix egg yolk and 3 tsp. sugar in a bowl. Slowly pour in cream mixture in to egg yolk while stirring. Pour back into pot and bring back to boil until 180°F. Cool it down.

ASSEMBLY ONDEH SATURN: Spread some Pandan Creme Diplomat in a large sphere mold and layer with DoubleTree Cookies Joconde cut in round shapes. Add another Pandan Creme Diplomat layer and a layer of the unmolded frozen Gula Melaka Creme Anglaise. Top with final layers of Pandan Creme Diplomat and cut DoubleTree Cookies Joconde. Freeze dish. Once frozen, unmold, glaze with Coconut Creme Anglaise and serve.



DoubleTree by Hilton Hotel Melaka

Recipe Creator: Woo Chan Hong, Pastry Chef