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 1¼ C
- Powdered Sugar 1¼ C
- Cake Flour 1¼ C
- Egg Whites (Large) 4
- Sugar ½ C
- Butter (Melted) 2 TBSP
- DoublesTree Cookie (Crushed) ¾

**Pandan Creme Diplomat**
- Milk ¾ C + 1 TBSP
- Sugar ½ C
- Egg Yolk (Large) 2
- Corn Flour 1 TBSP
- Gelatin 2 ¼ TBSP
- Water 1½ TBSP
- Whipped Cream 1 ½ C

**Pandan Creme Diplomat + Pandan Milk**
- Coconut milk ¾ C
- Sugar 2 TBSP
- Egg Yolk (Large) 2
- Pandan Leaf 1 oz

**Gula Melaka Caramel (for plating)**
- Gula Melaka ¾ C
- Butter 2 TBSP + ¾ TBSP

**Gula Melaka Creme Anglaise**
- Whole Milk ¾ C + 1 TBSP
- Grated Gula Melaka 1 TBSP + 2¼ TBSP
- Egg Yolk (Large) 2

### 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 ½ tbsp. grated gula melaka. Mix egg yolk and 2 ¼ tsp. grated gula melaka in a bowl. Slowly pour cream mixture into egg yolk while stirring. Pour back into pot and bring to boil. Glaze with Coconut Creme Anglaise and serve.

**DoubleTree Cookies Joconde**: 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.

**Pandan Creme Anglaise**: Heat up whipping cream, whole milk and ½ tbsp. grated pandan leaf and water together. Slowly pour in cream mixture in to egg yolk while stirring. Pour back into pot and bring to boil until 180°F. Cool it down.

**Gula Melaka Creme Anglaise**: Heat up whipping cream, whole milk and ½ tbsp. grated gula melaka. Mix egg yolk and 2 ¼ tsp. grated gula melaka in a bowl. Slowly pour cream mixture into egg yolk while stirring. Pour back into pot and bring 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.