

Condensed milk custard, Teh Tarik Granite, Deep fried banana Pannacotta



*The
Perfect Meal*

Episode 2

Chef Haikal **- Ember -**

Ingredients:

1/2 cup Milk
1 cup Cream
4 tbsp condensed milk
6 Nos Egg yolk

Teh Tarik Granite

1/2 cup Black tea leaves
3 cup Water
1 cup Sugar
1/4 cup Condensed milk

Deep Fried Banana

2 Nos Banana (Ripe)
1 cup Panko
1/2 cup Cornflour

Method

- 1) Bring the milk and cream to boil
- 2) Beat the eggs and condensed milk
- 3) Mix both and steam for 30 minutes
- 4) Bring water to boil before adding leaves. Infuse for 1 hour
- 5) Strain the tea and add the milk before putting into freezer
- 6) Coat the bananas with flour and add the panko. Deep fry for 4 minutes.