



AIS POTONG KACANG HIJAU

Bahan-bahan:

- 150g kacang hijau, direndam ½ jam
- 100g gula
- 100g gula Melaka
- 1 cawan **Santan Kelapa M&S**
- ½ cawan susu segar
- 4 cawan air
- 1 sudu teh garam
- 2 daun pandan

Acuan ais potong

Cara Penyediaan:

1. Didih kacang hijau dalam air. Kemudian, rendahkan api dan masak kacang hijau sehingga lembut. Campur gula, gula Melaka dan garam.
2. Apabila mendidih, rendahkan api dan campur **Santan Kelapa M&S**, susu segar dan daun pandan. Setelah panas, padamkan api dan keluarkan daun pandan. Kemudian biarkan sejuk. Kisar campuran selama 1 minit dan tuang ke acuan ais potong.
3. Masukkan ke dalam pendingin beku. Biar sehingga beku.

COCONUT MUNG BEAN ICE LOLLIES

Ingredients:

- 150g mung beans, soaked for ½ hour
- 100g sugar
- 100g palm sugar
- 1 cup **M&S Coconut Milk**
- ½ cup fresh milk
- 4 cups water
- 1 tsp salt
- 2 screw pine leaves

Some ice lolly moulds

Method:

1. Boil mung beans in water. Then reduce fire and cook until mung beans are tender. Add in sugar, palm sugar and salt.
2. Bring to a boil. Reduce fire and add in **M&S Coconut Milk**, fresh milk and screw pine leaves. Once it is heated through, turn off fire. Remove screw pine leaves. Leave to cool. Blend mixture for 1 minute and pour into the ice lolly moulds.
3. Place in freezer until they set.