



MINUTAS

SERVINGS 8

⌚ PREP TIME 45 MIN

COOK TIME 45 MIN

INGREDIENTS

- Shaved ice (snowy texture)

For the tamarind syrup

- 8 cups water
- 10 oz. tamarind , peeled
- 1¼ cup caster sugar
- 3½ cups caster sugar
- 4½ cups powdered milk
- 1 cup cornstarch

For the strawberry syrup

- 8 cups water
- 2¼ cups caster sugar
- 4 lb strawberries , crushed
- 4 lb grated coconut
- 1½ cup evaporated milk

For the coconut syrup

- 12 cups water

DIRECTIONS

Tamarind syrup

1. In a large non-stick coated saucepan over medium heat, boil 6 cups (1,5 liter) of water mixed with the tamarind to make a concentrate. Set aside.
2. In another large non-stick coated saucepan, cook the remaining water (2 cups / 500 ml) and sugar until a light caramel is obtained.
3. Remove from heat and mix the light caramel and the reserved tamarind syrup.
4. Let cool completely.

Strawberry syrup

5. Boil the water in a large, non-stick saucepan.
6. Over medium heat, one minute after boiling, add the sugar, stirring constantly until boiling and thickening.
7. Add the crushed strawberries and mix well.
8. Stir another 5 minutes.
9. Remove from heat and let cool completely.

Coconut syrup

10. Boil the water in a large non-stick coated saucepan.
11. Over medium heat, 2 minutes after boiling, add the sugar and mix.
12. Add the powdered milk and cornstarch and whisk well.
13. Add the grated coconut and evaporated milk.
14. Cook for 20 minutes over low to medium heat and allow to cool completely and thicken.

Assembly

15. Place shaved ice in the bottom of a glass or saucer.
16. Drizzle liberally with cooled syrup, as desired.
17. Serve immediately.

