



## CORN CREAM STYLE

### INGREDIENTS

150ml water for syrup

100g sugar

1 pandan leaf

1 can AYAM Coconut Cream 140ml or 1 pack Ayam Brand Coconut Milk 200 ml

1 can Ayam Brand Sweet Corn Cream Style



### BOILING

Heat a pan, mix the sugar with water and put in a knotted pandan leaf for the flavor.

Check the pot from time to time until sugar has totally dissolved.

When it's boiling, stop the heat and let it infuse while cooling down. Set aside.

### MIXING

Put all the ingredients together: pour the can of sweet corn cream style into the jug. Add in the pandan flavored syrup and the coconut cream.

Add in some ice cubes if you wish to enjoy it directly, otherwise just some cold water to taste!

Stir all together and keep it in the fridge

### PRESENTATION

Pour the golden liquid into mini glasses and we use a colorful straw for the contrast.