



Macadamia Buko Pandan Gelato

22-Jun-2024

Level: Easy

Serves: 10

Cooking Time: 40 minutes

Refrigerator & Freezing Time: 9 hours



Pandan gelato base ingredients:

2 fresh pandan leaves

1 (12 oz.) package 100% pure frozen coconut milk (I used Profood Hawaii's Best™)

1 cup whole milk

1 cup heavy whipping cream

5 large egg yolks

$\frac{1}{2}$ cup white granulated sugar

$\frac{1}{4}$ tsp. fine sea salt

1 tsp. pandan flavor (I used Butterfly brand)

1 tsp. pure vanilla extract

Other ingredients:

$\frac{3}{4}$ cup canned buko, liquid drained (I used Sun & Dragon Young Coconut Pulp In Syrup)

$\frac{1}{2}$ to $\frac{3}{4}$ cup honey roasted macadamia nuts, as desired

Gently rinse the pandan leaves with water until clean. Wipe completely dry with paper towels. With a kitchen scissors, trim and discard bottom 2 inches of each stalk, then cut leaves into 2-inch pieces. Place leaves, frozen coconut milk, whole milk, and heavy whipping cream in a medium saucepan. Cook on medium heat until coconut milk has completely melted and bubbles form along the edges of the pan (see photo on right). Do not boil. Remove from heat and cool for 5 minutes. Carefully pour mixture into a high-powered blender and puree until finely textured. Strain hot milk mixture through a fine mesh sieve into a medium heatproof bowl. Set aside.



In a large heatproof mixing bowl, beat the eggs yolks, sugar, and salt with a handheld mixer until thick and pale yellow in color (should be the consistency of mayonnaise). With the handheld mixer on low, slowly add the strained hot milk mixture to the egg yolk mixture to temper the eggs. Mix until ingredients are combined. Place the mixture back into the medium saucepan. On medium heat, stir the mixture constantly with a silicone spatula, until the mixture thickens like a custard sauce (when it reaches 180°F on a candy thermometer). Strain the custard through a fine mesh sieve into a medium heatproof bowl. Add the pandan flavoring and vanilla extract. Stir until all are combined. Cover with plastic wrap so that the plastic wrap sits directly on top of the custard (this prevents a skin from forming). Refrigerate overnight.

Macadamia Buko Pandan Gelato - continued

Turn your ice cream maker on and pour the pandan gelato mixture into the freezer bowl (which has been placed in the freezer for at least 24 hours). Let mix until thickened, for about 20 to 25 minutes. Add drained buko and honey roasted macadamia nuts and mix for another 3 minutes. Serve immediately or for a harder consistency, transfer the ice cream to an airtight container and freeze for 4 hours. Remove from freezer about 10 minutes before serving.

Photos of products I used:



Purchased at
Longs Drugs/CVS



Purchased at vendor in
Maunakea Marketplace,
Honolulu Chinatown



Purchased at
Don Quijote

Photos of fresh pandan leaves purchased in Honolulu Chinatown:

