

Soya Custard

(豆腐花)

Ingredients:

Soya bean	80g
Water	1000 ml
Cornstarch	1½ tsp
Calcium sulphate	¾ tsp

Syrup:

Rock sugar	150g
Water	100 ml

Method:

1. Clean soya bean and soak for several hours. Drain.
2. Blend the soya bean with 1000 ml of water in a blender. Use muslin bag to filter out soya bean milk.
3. Mix cornstarch and calcium sulphate with a small amount of water. Pour the mixture into a container.
4. Boil the soya bean milk and pour into the container.
Leave to stand for 10 minutes.
5. Prepare the syrup.
6. Serve custard hot or cold with syrup.