



Photo credit: Coleen O'Shea

# Maja Blanca

## INGREDIENTS

- 5 corncobs
- 800ml coconut milk
- 300ml condensed milk
- 20g coconut flakes
- 65g corn starch
- 60ml water

## METHOD

1. Remove the husk of the corn, wash, and slice from the cob. Set aside.
2. In a saucepan, combine coconut milk, corn and condensed milk. Over medium-heat, bring to a gentle boil.
3. Continue to simmer and stir regularly using silicone spatula for about 2 to 4 minutes until mixture thickens to a smooth paste consistency.
4. Lightly spray oil on a shallow tray, transfer the thickened coconut mixture. Use the same spatula to smooth out the surface.
5. Let it cool down without a cover before transferring the mixture in the fridge with a lid on.
6. Toast the coconut flakes until gold brown over a wide frying pan on a medium heat. Set Aside.
7. When the coconut mixture has set, cut to your desired shape and size. Sprinkle the toasted coconut flakes on top.

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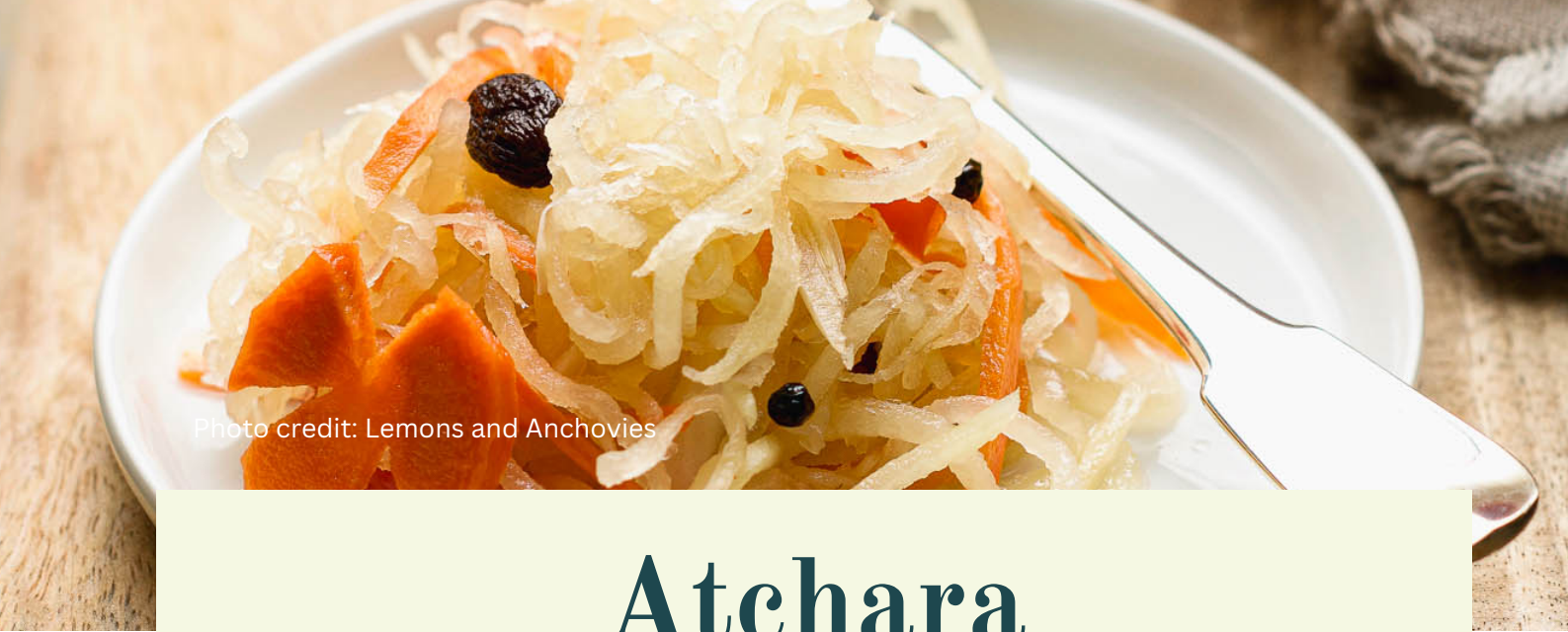


Photo credit: Lemons and Anchovies

# Atchara

## INGREDIENTS

- 1 medium green papaya
- 2 carrots
- 1 large red onion
- 6 garlic cloves
- 10g whole peppercorn
- 1 red capsicum
- 1 green capsicum
- 30g rock salt
- 800ml sugar cane vinegar
- 2 tbsp sugar
- 25g sultanas

## METHOD

1. Peel and thinly slice the green papaya. Place in a large bowl and add 30g of salt, mix well. Cover and place inside the fridge for at least 6 hours to overnight.
2. Strain and rinse the papaya under running water. Use a spoon to press the excess liquid out of the strainer, alternatively, use a cheese cloth to squeeze out.
3. Thinly slice carrots, capsicums, and red onion.
4. In a large bowl, mix papaya, carrots, capsicums, red onion, whole peppercorn and sultanas.
5. Simmer 800ml of vinegar in a sauce pan, add sugar and salt. Stir until diluted. Let it cool down.
6. In an airtight jar, place all the ingredients including the mixture of water, sugar and salt.
7. Seal the jar and place inside the fridge for a week to develop the flavour. Serve cold as a side dish to any fatty or salty dishes to balance the whole meal.

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