

# Desserts

R E C I P E S



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### Bananas in Coconut Milk

A classic Thai dessert- A Taste of Thai Coconut Milk lets you make this simple, restaurant-style recipe at home.

### Baked Coconut Custard Pie

Flaked coconut combined with A Taste of Thai Coconut Milk makes a rich and flavorful custard pie.

### Coconut Jasmine Rice Pudding

A Taste of Thai Jasmine Rice is perfect for this flavorful dessert. Make it fresh or use leftovers- either way it's delicious.

### Coconut Mango Pudding

A Taste of Thai Coconut Milk paired with mango makes an extra smooth pudding.

### Coconut Pumpkin Custard

A Taste of Thai Coconut Milk and canned pumpkin make a creamy, seasonal dessert.

### Coconut Cheesecake

This cheesecake is made with A Taste of Thai Coconut Milk for exceptional creaminess and flavor.

### Coconut Milk Crème Brûlée

We've given this French classic a Thai twist with the addition of A Taste of Thai Coconut Milk.

### Coconut Pound Cake

A Taste of Thai Coconut Milk makes an ordinary pound cake recipe extraordinary!

### Coconut Pumpkin Flan

This dessert is the perfect blend of coconut custard and pumpkin pie. The caramel sauce delivers a rich taste and creates an elegant presentation.

### Coconut Tapioca Pudding

A Taste of Thai Coconut Milk gives tapioca pudding an added dimension of flavor.

### Mandarin Orange Coconut Ice Pops

It takes less than 5 minutes to make these simple and refreshing pops using A Taste of Thai Coconut Milk.

### Sticky Rice with Mango

Our aromatic Jasmine Rice adds authenticity to this classic Thai dessert. It's easy to prepare and delicious, too.

# I N T R O D U C T I O N

**A TASTE OF THAI** A Taste of Thai is a line of authentic Thai products, including: seasonings, sauces, coconut milks, curry pastes and rice products imported direct from Thailand. All products are gluten-free and all of our items are delicious!

*Thank you.*



[atasteofthai.com](http://atasteofthai.com)



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# Bananas in Coconut Milk

*A classic Thai dessert- A Taste of Thai Coconut Milk lets you make this simple, restaurant-style recipe at home.*



## **YIELD**

Serves 4

## **TIME**

15 minutes

## **INGREDIENTS**

4 medium bananas, not overripe  
1-13.5 oz can A Taste of Thai Coconut Milk  
1/2 cup sugar  
1/4 teaspoon salt  
1/4 teaspoon nutmeg  
Garnish: Toasted coconut

## **DIRECTIONS**

1. Peel bananas and cut into diagonal pieces, about 2" each.
2. Cut each piece in half lengthwise.
3. In a medium saucepan over high heat, whisk together the Coconut Milk, sugar, salt and nutmeg.
4. Bring to a boil, stirring constantly. Reduce heat and add bananas, being careful not to splash yourself.
5. Simmer for two minutes, until bananas are just heated through.
6. Serve warm in individual bowls, with a dash of nutmeg on top and toasted coconut, if desired.

# Baked Coconut Custard Pie

*Flaked coconut combined with A Taste of Thai Coconut Milk makes a rich and flavorful custard pie.*



## YIELD

8 Servings

## TIME

25 minutes to assemble

35-40 minutes to bake

Total time: 60-65 minutes

## INGREDIENTS

1-9" pie crust (your favorite recipe or frozen pie crust)

4 large eggs

1/2 cup sugar

1/2 teaspoon vanilla extract

1/2 teaspoon coconut extract

1/4 teaspoon salt

1-13.5 oz can A Taste of Thai Coconut Milk, divided

1 tablespoon cornstarch

3/4 cup flaked coconut

## DIRECTIONS

1. Preheat oven to 400°F. If using frozen pie crust, thaw for 15 minutes before baking. Line pie crust with parchment paper or wax paper.
2. Add pie weights or 2 cups uncooked rice or beans. Bake for 12 minutes. Set on wire rack.
3. Remove weights with parchment paper (save for other pie shell baking). Reduce oven temperature to 350°F.
4. While pie crust is baking, add eggs, sugar, vanilla extract, coconut extract and salt to a mixing bowl. Beat well and set aside.
5. Mix 1/4 cup of Coconut Milk and cornstarch in a medium saucepan until cornstarch is completely dissolved.
6. Stirring constantly over a medium heat (being careful not to boil), add remaining Coconut Milk and cook until Coconut Milk begins to thicken. Remove from heat.
7. Whisking constantly, pour hot Coconut Milk (a small amount at a time) into egg mixture. Pour coconut mixture into pre-baked pie shell and sprinkle with coconut.
8. Bake 35-40 minutes or until the custard is firmly set. Cool on wire rack. Serve warm or cold.



# Coconut Jasmine Rice Pudding

*A Taste of Thai Jasmine Rice is perfect for this flavorful dessert. Make it fresh or use leftovers- either way it's delicious.*



## YIELD

8 Servings

## TIME

15 minutes to assemble

60 minutes to cook

Total time: 75 minutes

## INGREDIENTS

4 eggs

3/4 cup sugar

2-13.5 oz cans A Taste of Thai Coconut Milk

2 cups cooked A Taste of Thai Jasmine Rice

1 cup milk

1 teaspoon vanilla extract

1/2 teaspoon coconut extract (optional)

1/4 teaspoon salt

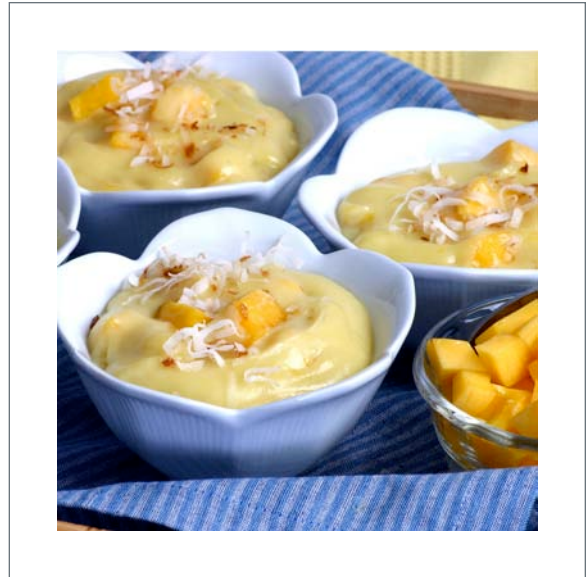
1/4 teaspoon nutmeg

## DIRECTIONS

1. Preheat oven to 300°F. Lightly butter a 9" x 13" pan.
2. In a mixing bowl, beat eggs and sugar well.
3. Add Coconut Milk, Jasmine Rice, milk, vanilla extract, coconut extract, salt and nutmeg. Mix thoroughly.
4. Make a "water bath" by placing the baking dish into a large pan that has an inch of hot water in it.
5. Pour the pudding mixture into the baking dish. Stir so all the rice is evenly distributed in the pan.
6. Bake for 20 minutes. Stir pudding to mix the rice again. Continue to bake for 40 more minutes or until the pudding is set or firm to the touch.

# Coconut Mango Pudding

*A Taste of Thai Coconut Milk paired with mango makes an extra smooth pudding.*



## YIELD

4 - 3/4 cup servings

## TIME

20 minutes

## INGREDIENTS

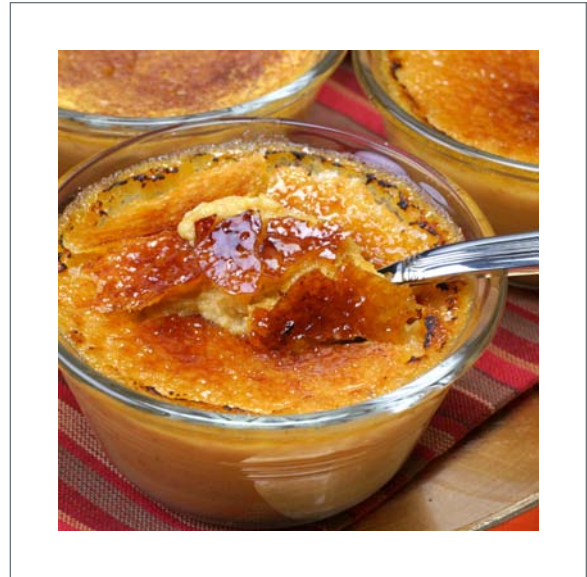
1 ripe mango  
1/2 cup sugar  
2 tablespoons plus 1 teaspoon cornstarch  
Pinch of salt  
3 eggs  
1-13.5 oz can A Taste of Thai Coconut Milk  
Optional: Toasted flaked coconut, extra chopped mango

## DIRECTIONS

1. Peel and chop mango into small cubes. Reserve 1 cup and set aside. Use any remaining mango to eat or to garnish pudding.
2. Combine sugar, cornstarch and salt in a medium sauce pan (non-aluminum).
3. Add eggs and Coconut Milk and beat until well mixed. Cook over a medium heat, whisking constantly until pudding thickens. If lumps start to form, turn heat to low, and whisk vigorously until smooth. Remove from heat.
4. Gently mix reserved mango into pudding. Pour into small custard cups or decorative bowl. Cover and refrigerate until cool. Option: Decorate with toasted coconut or extra mango before serving.

# Coconut Pumpkin Custard

*A Taste of Thai Coconut Milk and canned pumpkin make a creamy, seasonal dessert.*



## YIELD

6 - 2/3 cup servings

## TIME

10 minutes to assemble  
40 minutes to bake  
Total time: 50 minutes

## INGREDIENTS

1-13.5 oz can A Taste of Thai Coconut Milk  
1 cup canned packed pumpkin (not pie mix)  
3/4 cup sugar  
4 large eggs  
1/2 teaspoon salt  
1/2 teaspoon coconut extract  
1/4 teaspoon nutmeg  
Cinnamon sugar (for garnish)

## TOOLS & EQUIPMENT

6 - 1 cup oven proof custard cups

## DIRECTIONS

1. Preheat oven to 350°F.
2. With a mixer or whisk, beat Coconut Milk, pumpkin, sugar, eggs, salt, extract and nutmeg until well mixed. Fill each custard cup with 2/3 cup of pumpkin mixture and lightly sprinkle top with cinnamon sugar.
3. Make a water bath by filling a 9" x 13" baking dish with 4 cups of hot water. Place each filled custard cup in baking dish.
4. Carefully place baking dish in oven and bake for 40 minutes, or until a knife inserted near the center of the custard comes out clean.
5. For an extra fancy presentation sprinkle each 'cold' custard with a teaspoon of sugar. Melt sugar with a torch or under a broiler until just golden. Watch the heating process carefully, as the sugars can turn from golden to burned very quickly.



# Coconut Cheesecake

*This cheesecake is made with A Taste of Thai Coconut Milk for exceptional creaminess and flavor.*

## YIELD

1 - 10 inch cake

## TIME

45 minutes to assemble

75 minutes to bake

Total time: 2 hours

## INGREDIENTS

### Crust Ingredients:

1 cup graham cracker crumbs

1/2 cup chopped pecans

1/2 cup unsweetened coconut flakes

3 tablespoons butter, melted

### Filling Ingredients:

1 1/2 lbs cream cheese at room temperature

3/4 cup sugar

1 tablespoon cornstarch

3 large eggs (room temperature)

1 cup A Taste of Thai Coconut Milk

1/4 cup fresh lemon juice

1 teaspoon coconut extract

## TOOLS & EQUIPMENT

1-10 inch springform cake pan

## DIRECTIONS

### Crust directions:

1. Preheat oven to 350°F. Grease inside of pan. Wrap bottom of pan with foil in case of seepage.
2. Place graham cracker crumbs, pecans and coconut flakes on a cookie sheet. Bake for 15 minutes, stirring every 5 minutes.



3. Remove crumb mixture to a medium sized bowl, and mix in melted butter.
4. Using the bottom of a measuring cup, firmly press crust ingredients into bottom and one inch up sides of pan. Leave oven on while preparing batter.

### Filling directions:

1. In a large mixing bowl beat cream cheese at a medium speed. Slowly add sugar and cornstarch. Beat well until sugar is dissolved.
2. Add eggs one at a time, beating well after each addition.
3. Add Coconut Milk, lemon juice and extract. Mix on high speed for 3-5 minutes.
4. Pour cheesecake batter into prepared crust and bake for 15 minutes. Turn oven down to 275°F and bake for 30 minutes more.
5. Turn off oven and crack oven door open to first notch. Let cheesecake sit an additional 30 minutes.
6. Remove from oven. Chill and serve.

**Note:** Baking tips for fool proof cheesecakes. Cheesecake is cooked when internal temperature reads (with a thermometer) between 160-165°F. If no thermometer; cake is done when a small knife inserted between middle and edge of cake comes out clean. If it has batter on it, bake an extra 10-15 minutes and test again. Always chill a cheesecake thoroughly before cutting. For a clean edge use dental floss.

# Coconut Milk Crème Brûlée

*We've given this French classic a Thai twist with the addition of A Taste of Thai Coconut Milk.*



## YIELD

6 Servings

## TIME

15 minutes to assemble

25-35 minutes to cook

Total time: 40-50 minutes

Refrigerate overnight

## INGREDIENTS

1-13.5 oz can A Taste of Thai Coconut Milk

1 cup heavy cream

1/2 cup sugar

6 large egg yolks

1/2 teaspoon coconut extract

1/4 cup sugar

## DIRECTIONS

1. Preheat oven to 325°F.
2. In a large bowl, whisk the 1/2 cup sugar, egg yolks and coconut extract together very well.
3. In a medium saucepan, bring the Coconut Milk and heavy cream to a boil. Remove from heat when mixture can no longer be stirred down.
4. Slowly pour hot liquid in a thin stream into the egg yolk mixture, whisking constantly.
5. Pour the custard into six 6 or 8 ounce oven proof custard cups. Place in a water bath (make a water bath by pouring hot water into the pan that holds the custard cups until it is 1/2 way up the sides of the cups) in an appropriate size pan.
6. Bake for 25-35 minutes or until the custard is just set or firm. Remove custard cups to a wire rack. Allow to cool. Cover and refrigerate overnight.
7. Prior to serving, sprinkle each custard cup evenly with 1-2 teaspoons of sugar. Place on baking sheet and broil, rotating pan until the sugar lightly browns. Be careful not to allow the sugar to burn.

# Coconut Pound Cake

*A Taste of Thai Coconut Milk makes an ordinary pound cake recipe extraordinary!*



## YIELD

12 Servings

## TIME

20 minutes to assemble

70 minutes to bake in loaf pans

70-75 minutes to bake in bundt pan

Total time: 90-95 minutes

## INGREDIENTS

3 sticks butter, softened

2 cups sugar

1 cup brown sugar

6 eggs, room temperature

2 teaspoons coconut extract

1/2 teaspoon almond extract

3 cups cake flour

1/2 teaspoon baking powder

1 cup A Taste of Thai Coconut Milk

## TOOLS & EQUIPMENT

2 - 8" x 4" loaf pans or a bundt pan

## DIRECTIONS

1. Preheat oven to 325°F.
2. Grease and flour loaf pans or a bundt pan.
3. In large mixing bowl, cream butter, sugar and brown sugar until very fluffy, about 3-4 minutes.
4. Beat in eggs, one at a time, beating well after each addition.
5. Beat in coconut extract and almond extract.
6. Stir together flour and baking powder.
7. Add flour mixture to butter/sugar mixture alternately with Coconut Milk, beating well after each addition.
8. Pour batter into pan(s) filling no more than 3/4 full.
9. Bake in middle of oven 1 hour and 10 minutes or until inserted toothpick comes out clean.

# Coconut Pumpkin Flan

*This dessert is the perfect blend of coconut custard and pumpkin pie. The caramel sauce delivers a rich taste and creates an elegant presentation.*

## YIELD

9-inch flan

## TIME

20 minutes to assemble

60 minutes to bake

Total time: 1 hour and 20 minutes

## INGREDIENTS

1 1/2 cups sugar, divided  
1-13.5 oz can A Taste of Thai Coconut Milk  
1/2 cup (canned) packed pumpkin  
4 large eggs  
2 large egg yolks  
1 teaspoon pumpkin pie spice  
1/2 teaspoon coconut extract  
1/4 teaspoon salt

## DIRECTIONS

1. Preheat oven to 350°F. Place 9-inch pie plate into larger baking dish. Pour hot water into dish to go 1/2 way up sides of pie plate. Remove pie plate and place baking dish in oven.



2. To make caramel: add 3/4 cup of the sugar and 1/4 cup water to small heavy-bottomed, stainless steel saucepan. Cook over high heat (do not stir) until mixture comes to a full boil. Slightly swirl pan to help incorporate ingredients.
3. Reduce heat to active simmer and cook until caramelized sugar turns golden brown (about 15 minutes). Watch pot carefully, as sugar can quickly turn from golden brown to bitter-tasting dark brown.
4. Meanwhile, add remaining 3/4 cup sugar, Coconut Milk, pumpkin, eggs, yolks, spice, extract and salt to a mixing bowl or blender. Mix well.
5. Remove dish from oven when sugar is golden brown. Pour caramel into pie plate, quickly swirling until bottom is evenly coated. Set pie plate into baking dish (water bath).
6. Gently pour pumpkin mixture atop of caramel and return to oven. Bake for 60 minutes or until a thin knife inserted in middle comes out clean. Cool flan in baking dish on wire rack. Remove flan from water and refrigerate until cold or overnight.
7. To serve, heat bottom of flan in hot water for 2-3 minutes. Remove from water and run a thin knife around the inside edge of pie plate. Invert pie plate onto serving dish. Tap bottom to release flan. Scrape caramel sauce onto flan with rubber spatula.

# Coconut Tapioca Pudding

*A Taste of Thai Coconut Milk gives tapioca pudding an added dimension of flavor.*



## YIELD

Makes 7 - 1/2 cup servings

## TIME

5 minutes to assemble

5 minutes to rest

10 minutes to cook

Total time: 20 minutes

## INGREDIENTS

1-13.5 oz can A Taste of Thai Coconut Milk

1 cup milk

1/2 cup sugar

1/2 cup sweetened flaked coconut

1/4 cup quick cooking tapioca

1 beaten egg

1/2 teaspoon pure vanilla extract

1/2 teaspoon coconut extract

\*Note: For a nondairy dessert, substitute 1 cup milk with one 8 oz can crushed pineapple in its own juice and omit vanilla extract.

## DIRECTIONS

1. In a heavy bottomed saucepan, combine Coconut Milk, milk, sugar, flaked coconut, tapioca and egg. Beat well and let sit for 5 minutes.
2. Stirring constantly, cook the tapioca over medium heat bringing to a full boil. Remove from heat.
3. Stir in vanilla extract and coconut extract.
4. Cover and cool for 20 minutes.
5. Serve warm with fruit of choice or refrigerate and serve cold.



# Mandarin Orange Coconut Ice Pops

*It takes less than 5 minutes to make these simple and refreshing pops using A Taste of Thai Coconut Milk.*



## **YIELD**

8 (3 oz) ice pops

## **TIME**

5 minutes (or less) to assemble  
5 hours or overnight to freeze

## **INGREDIENTS**

1-13.5 oz can A Taste of Thai Coconut Milk  
1-15 oz can mandarin oranges, drained  
1/2 cup sugar

## **TOOLS & EQUIPMENT**

Blender  
Popsicle holders and sticks, or 3 oz paper bathroom cups

## **DIRECTIONS**

1. Add Coconut Milk, oranges, and sugar to blender. Blend until smooth.
2. Pour mixture into ice pop holders and insert popsicle sticks. Freeze 5 hours or overnight. We used rocket pops, which hold 3 ounces\*.

Note: \*3 oz paper bathroom cups work well for ice pop containers. Insert popsicle sticks in center when mixture is almost frozen, or leave without and use like a push-up pop.

# Sticky Rice with Mango

*Our aromatic Jasmine Rice adds authenticity to this classic Thai dessert. It's easy to prepare and delicious, too.*



## **YIELD**

Serves 4

## **TIME**

1 hour

## **INGREDIENTS**

1 cup uncooked A Taste of Thai Jasmine Rice  
1-13.5 oz can A Taste of Thai Coconut Milk  
2/3 cup sugar  
1/2 teaspoon salt  
2 ripe mangoes

## **DIRECTIONS**

1. In a medium saucepan bring 1 3/4 cups of water to a boil. Add the rice and briefly stir. Reduce heat to low and cover. Simmer 15 minutes or until water is just absorbed.
2. Meanwhile in a small saucepan, combine Coconut Milk, sugar and salt. Boil for 3 minutes, stirring frequently. Remove from heat.
3. Add the hot Coconut Milk sauce to the cooked rice. Stir until mixed.
4. Lightly press plastic wrap onto mixture in saucepan to cover. Let rest 30 minutes at room temperature.
5. Peel and slice the mangoes.
6. With large spoon or ice cream scoop, spoon the sticky rice onto plates and garnish with mango slices.

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