

Image by Leyla Kazim 2015



PUMPKIN CUSTARD

“សង់ខ្យាស្មៅ” *Cambodian Recipe*

SERVINGS: 6+

PREPPING TIME: 10 MIN

COOKING TIME: 60 MIN

INGREDIENTS

- 1/2 kg Kabocha
pumpkin
- 4 eggs
- 1 cup of sugar
- 1 cup of coconut milk
- 1/2 tsp of salt

TIPS!

1. Serve and slice like a cake.
2. Best prepared the day before and can store in the fridge up to 2 days.

DIRECTIONS

1. Cut a square or round shape at the top of the pumpkin and remove all the seeds from the inside.
2. Place all the ingredients into a bowl.
3. Mix the ingredients until well combined.
4. Pour the mixture into the pumpkin. Do not overfill it.
5. Rest the pumpkin onto a plate and place them in a steamer.
6. Steam it for about 40 to 50 minutes.

*One way to make sure it is properly cooked is you can take a knife and gently poke the custard. If there is a sticky mixture, it is not ready to be served. You can proceed to steam it for another 10 minutes.

CULTURAL SIGNIFICANCE

សង់ខ្យាស្មៅ or Songkya Lapov is a traditional Cambodian dessert. It is usually served on very special occasions like Khmer New Year. However, it is a perfectly good treat for any other day!