

Thai Coconut Custard



Ingredients:

1½ cup Coconut milk
6 Eggs
¾ cup Palm sugar
½ tsp Salt

Directions:

Beat everything together.
Cook, stirring, in a double boiler until it resembles soft scrambled eggs.
Pour into a small casserole dish.
Bake at 350° for 30 minutes, then brown under the broiler.