

# LEPOK DURIAN

## BAHAN-BAHAN

- 1 cawan isi durian
- 1 cawan gula
- 1 helai daun pandan
- Beberapa ulas biji durian

## CARA-CARA

- Isi durian dilenyek-lenyek. Masukkan ke dalam kuali.
- Panaskan di atas api sederhana dan kacau sehingga mendidih.
- Kemudian, masukkan gula, daun pandan dan biji durian.
- Kacau sehingga pekat dan kering. Angkat, sejukkan.
- Sedia untuk dimakan.

## INGREDIENTS

- 1 cup durian flesh
- 1 cup sugar
- 1 pandan leaf
- A few durian seeds

## METHOD

- Mesh the durian flesh and pour into a wok.
- Stir over medium heat until it boils.
- Add in sugar, pandan leaf and durian seeds.
- Stir constantly until the mixture thickens.
- Remove from the heat and let it cool.
- Ready to be served.