

Suriya Abdullah,
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TOASTED COCONUT PASTE

This rich dark golden paste is called kerisik in Malaysia, where it's commonly used to enrich curries such as rendang. In much of Asia, fresh, shredded coconut is easily purchased from roadside stalls and grocers and it's this fresh product that is used to make kerisik. If you don't have access to fresh coconut, you can make great kerisik with dried coconut. You may also find frozen fresh shredded coconut in Asian grocers.



Store coconut paste in the refrigerator or freezer. It will set hard but if you warm it up a little it also makes a great topping for toast, pancakes or ice cream.

Makes: about 1 cup

Time: 35 minutes



INGREDIENTS

300 grams (10.6 oz) dried shredded coconut, or fresh grated coconut



METHOD

1. Preheat oven to 160°C (320°F). Spread coconut onto a tray and toast for 15 minutes, before stirring the mixture, then continue for another 15 minutes, or until golden brown.
2. Transfer into mixing bowl and blitz **2 sec/Turbo**. Scrape down sides of mixing bowl with spatula. Repeat Turbo 3 times until paste has released oil and is moist and of consistent texture. Store in a sealed container in refrigerator or freezer.

Tips

- Kerisik is traditionally made with fresh coconut but dried is fine too. You may also find frozen fresh shredded coconut in Asian grocers.
- Store coconut paste in the refrigerator or freezer. It will set hard but if you warm it up a little it also makes a great topping for toast, pancakes or ice cream.
- To make Suriya Abdullah's incredible [Chilli Padi Chicken Rendang](#) curry, store coconut paste in 50 gram (1.8 oz) portions in the freezer. I've added a terrific Beef variation to the page too!

TOASTED COCONUT PASTE



Serves: 4



SHOPPING LIST:

- Dried shredded coconut or fresh grated coconut (300 grams / 10.6 oz)



NOTES & TIPS

- Fresh or frozen shredded coconut can also be used - look for frozen shredded coconut in Asian grocers.