

## Double Boiled Bird's Nest with Peach Gum in Coconut

Recipe by:  
Culinary Instructor Phoebe Koh

Serves:  
2 persons

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### Ingredients:

- 2 Young Coconuts
- 2 of slices Bird's Nests
- 6g of Peach Gum, soaked
- 8g of Wolfberries
- 5g of rock sugar

### Method:

1. Soak peach gum for 1 day. Drain and remove black residues. Set aside.
2. Remove coconut water from the coconut. Reserve and set aside the coconut water.
3. Remove half of the coconut flesh and cut into thin strips.
4. Place coconut strips and peach gum at the bottom of the coconut shell.
5. Add bird's nest, wolfberries and rock sugar. Top up with the reserved coconut water and cover.
6. Steam at 85°C for 45 minutes. Serve hot.

### Cooking tips:

You may replace peach gum with white fungus.  
This dessert is nice when serve cold.  
Peach gum is unsuitable for children below 2 years old.

With the large capacity of the Miele steam, you can place at least 2 young coconut into the oven.

