

Coconut Chia Seed Pudding

5 servings

INGREDIENTS

Coconut Chia Pudding Base

- 1 cup / 250 g coconut milk
- 125 g coconut puree
- 4 tsp / 25 g honey
- 1/2 tsp / 2.5 g salt
- 1 tbs / 50 g chia seeds

To serve

- Kaffir lime oil (recipe on next page)
- Coconut flakes, toasted
- Pineapple, dried
- Basil, leaf and seeds

METHOD

1. Combine all ingredients into mixing bowl. Stir together, ensure mix is well combined.
2. Allow to chill overnight, ready for breakfast next day.
3. On the day of serving, spoon a portion of chia seed pudding into the bottom of a small bowl.
4. Top off with pineapple. Top compressed pineapple with hydrated basil seeds and kaffir lime oil.
5. Garnish with toasted coconut and micro basil.



Kaffir Lime Oil

Makes 300 ml

INGREDIENTS

- **50 g** kaffir lime leaves
- **300 ml** canola oil

METHOD

1. In a blender, add the kaffir lime leaves and canola oil together.
2. Blend the ingredients on high speed for 2 to 3 minutes.
3. When the oil begins to change color, remove from blender - allow to rest overnight before use.
4. Strain and use as required.