



ROSH HASHANAH  
RECIPES

## Coconut Malabi

*Pareve, Serves 6-8*

### Ingredients

2 13.5 oz cans coconut milk (full fat)  
¼ c sugar  
4 T cornstarch  
1 T rose water

### Topping options

Pomegranate molasses  
Pomegranate seeds  
Chopped/diced fruit or berries of choice  
Pistachios, chopped  
Coconut flakes, toasted

### Instructions

1. Shake cans of coconut milk and empty into a medium saucepan with the sugar.
2. In a medium bowl, blend cornstarch and rose water. Bring coconut milk mixture to a boil, then pour into the cornstarch mixture, whisking constantly.
3. Pour back into the saucepan and bring the entire mixture once again to a boil, stirring constantly, and cook for 1 minute.
4. Pour into serving glasses. Cover each glass with plastic wrap, pressing plastic directly onto the pudding so as to prevent a skin from forming. Chill overnight.
5. Just before serving, remove plastic and drizzle each pudding with about 2 tsp. pomegranate molasses. Sprinkle each with fruit, pomegranate seeds, nuts and coconut and serve.