



Recipe for Laos

Pumpkin Custard

Small baking pumpkin

5 eggs

1/2 cup sugar

1/2 teaspoon salt

1 cup coconut cream*

A steamer

*If you cannot find coconut cream, use 1/2 cup coconut milk and 1/2 cup whole milk. If you like, you can add a teaspoon of coconut extract as well.

Cut off top of pumpkin and remove seeds. Whisk eggs, add sugar, salt, and coconut cream. Stir until completely blended. Pour mixture into pumpkin and cook in a steamer for 30 minutes. Serve warm.