

Exotic Ginger Syrup

By Ross McKenzie, Toronto NSW



Alternative:

- Dissolve 1 level teaspoon of Vissot curry paste with 1 teaspoon of hot water and stir into 160 mL of ready-made ginger syrup (some Woolworths stores sell ginger syrup)

Serving suggestions:

Exotic ginger syrup tastes great with pancakes, soft tofu, vanilla yoghurt or ice cream topped with chopped nuts. See [Crepes and Ice Cream](#) and [Silken Tofu Dessert](#) recipes below for serving suggestion

Ingredients:

70g ginger, with skin
1 1/2 cups water
1 cup sugar
1 level tsp Vissot Cambodian Curry paste
1 small pinch salt

Method:

- Cut the ginger into thin slices and then cut the slices into thin strips
- Add all ingredients to a medium pot about 15-20cm wide (stainless steel pots are best; avoid reactive pots such as aluminium)
- Boil on medium heat for 20-25 min (20 min for a larger pot and 25 min for a smaller pot), stirring occasionally (boiling longer will make a thicker syrup but it will crystallise when it cools)
- Strain in a fine-mesh strainer
- Makes about 2/3 to 3/4 of a cup (160-180 mL) of syrup



Crepes & Ice Cream

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Ingredients:

1 cup plain flour, sifted
2 cups milk
3 eggs
80mL Exotic Ginger Syrup (see above)

Method:

- Whisk milk and eggs together in a medium size bowl
- Add flour and whisk until combined
- Fry in a lightly oiled frypan
- Serve the crepes warm with vanilla ice cream and Exotic Ginger Syrup

Optional: sprinkle with chopped nuts



Silken Tofu Dessert

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Ingredients:

500g silken tofu (soft tofu)
80mL Exotic Ginger Syrup
(see above)

Method:

- Cut the tofu into thin strips and divide into 4-5 small serving bowls
- Heat the syrup in a pot until warm (do not boil)
- Pour about 2 spoons of the syrup over the tofu in each bowl

