

# COCONUT BLOSSOM SUGAR

In a long tradition, especially in Central and East Java, Indonesia, sugar is made from the nectar of the coconut blossom. Usually after seven years, the nectar of the flower can be harvested twice a day and can produce for several decades. Entirely cooked manually, the nectar is carefully boiled down to create the sugar product.

The coconut blossom sugar is characterized by its malty-caramel-like taste and develops a pleasant sweetness in the mouth.



## THE PROCESS



ADDING NATURAL ANTIOXIDANTS



HARVESTING



PRODUCTION



QUALITY CONTROL

## ENJOYMENT



### ONGOL ONGOL HUNKWE (MUNG BEAN STARCH CAKE WITH GRATED COCONUT)

Coconut blossom sugar gives the right amount of sweetness in this Indonesian dessert.

### LAVA CAKE TOPPED WITH COCONUT BLOSSOM SUGAR

The melted chocolate blends well with the caramellic taste of coconut blossom sugar.

