



Haupia (Coconut Pudding)

Prep Time: 10 minutes
Cook Time: 15 minutes +
2 hours chilling
Yield: 8-10 Squares

INGREDIENTS

**2 (13.5 oz) cans coconut milk
(unsweetened, full fat)**

½ cup sugar

½ cup cornstarch

1 cup water

Pinch of sea salt

DIRECTIONS

1. **In a saucepan**, whisk together coconut milk, sugar, and sea salt. Bring to a gentle simmer over medium heat.
2. **In a separate bowl**, dissolve cornstarch in water to make a slurry.
3. **Slowly** whisk slurry into the simmering coconut mixture. Continue stirring until thickened, about 8–10 minutes.
4. **Pour** into an 8x8-inch dish. Smooth top and let cool slightly. Cover and refrigerate until firm, at least 2 hours.
5. **Cut** into squares to serve.

Garnish Suggestions

1. **Traditional:** Light sprinkle of toasted coconut flakes.
2. **Seasonal/Local Twist:** Top with seasonal fresh fruit (persimmons, figs, roasted peaches, or berries).
3. **Elegant Demo Presentation:** Drizzle of local honey or a small dollop of fruit compote, finished with a mint sprig



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Recipe adapted from:
Chef Floyd