

Elaneer Payasam



Ingredients

- **Preparation Time** : 15 mins | **Cooking Time** : Nil | **Serves**: 2
- Tender coconut water(elaneer) 1 cup
- Tender coconut pulp (Valuval) 4 tblsp
- Condensed milk 2-3 tblsp
- Thick coconut milk 1/4 cup
- Cashew nuts 2 (optional)

Method:

- In a vessel, add the coconut water. I used the Thai coconut available in local stores here. You can use the big one also.
- Take out the soft pulp of the tender coconut. We call it valuval or vazhukkai in tamil.
- grind this into a smooth paste.
- Add this to the tender coconut water (elaneer)
- Mix nicely. Add Condensed milk and coconut milk to this.
- Mix well and transfer it to serving bowls.
- If you want you can add roasted cashew nuts.
- Serve Chilled.