

VEGETARIAN

Susan Feniger's Kaya Toast

17 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
70 min	20 min	50 min	1	\$4.00	1,935 kcal



Susan Feniger's Kaya Toast is a lacto ovo vegetarian recipe with 1 servings. For \$4.0 per serving, this recipe covers 42% of your daily requirements of vitamins and minerals. One portion of this dish contains roughly 41g of protein, 99g of fat, and a total of 1935 calories. 11 person were impressed...

Ingredients

- ☐ 8 pandan leaves, washed and tied into a knot
- ☐ 1 cup coconut milk
- ☐ 3 egg yolks
- ☐ 1 cup granulated sugar
- ☐ 0.1 teaspoon kosher salt
- ☐ 2 slices dense white bread, such as pain de mie or pullman, toasted on 1 side
- ☐ 1 soft boiled egg, peeled or 1 soft fried egg "sunny side up"
- ☐ 3 eggs
- ☐ 1 Dash ground white pepper
- ☐ 1½ tablespoons shaved salted butter

☐ 1 teaspoon dark soy sauce

EQUIPMENT Bowl, Whisk, Mixing bowl, Pot, Spatula

Method

- 1 In a small sauce pot, mix together the coconut milk and 1/2 cup sugar. Stir in the pandan leaves and salt and bring to a boil over high heat, keeping the pandan submerged in the milk as the leaves cook and soften. When the milk has come to a boil, remove from heat and let the mixture steep for 10 minutes.
- 2 Remove the pandan leaves from the milk, squeezing any excess liquid from the leaves into the milk. Discard the leaves.
- 3 In a medium stainless steel mixing bowl, whisk together the eggs, yolks and remaining 1/2 cup sugar.
- 4 Whisk in the coconut milk mixture to form a custard base.
- 5 Place the stainless steel bowl over a medium pot of lightly simmering water. Gently cook the custard, stirring constantly with a rubber spatula, until the mixture thickens, 15 to 20 minutes. The final texture should have a thick custard consistency (a trail of the spatula should remain on the surface of the custard for more than 10 seconds).
- 6 Immediately remove from the heat and strain into a medium bowl set over a larger bowl of ice water. Stir until the custard cools, then cover and refrigerate until needed. This makes about 2 cups coconut jam, more than is needed for the remainder of the recipe. The jam will keep for 1 week, refrigerated.
- 7 Spread 2 tablespoons coconut jam evenly over both slices of the bread on the untoasted side. Then place a layer of shaved butter over the jam.
- 8 Place one slice of bread over the other to form a sandwich.
- 9 Halve the sandwich, and then cut each half into thirds to form 6 even wedges.
- 10 To soft boil the egg, add the egg to boiling water. Cook for 6 minutes, remove and ice.
- 11 Pour the dark soy sauce over the egg and dash with the pepper.
- 12 Serve the egg alongside the sandwich wedges.

Nutrition per serving

1,935	41 g	99 g	235 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			64.6 g · 404% of daily needs
Fibre			1.7 g · 7% of daily needs
Sugar			203 g · 226% of daily needs
Sodium			1,307 mg · 57% of daily needs
Cholesterol			1,283 mg · 428% of daily needs
Vitamin C			2.8 mg · 3% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/susan-fenigers-kaya-toast-143083