

BAJIGUR Bajigur

Spiced Coconut Milk

Bajigur is a coconut milk-based drink, native to the Sundanese people of West Java. It was traditionally sold by hawkers carrying a long bamboo pole with a container hanging from each side—one filled with hot *bajigur*, the other with boiled fruits, beans, and nuts to be eaten alongside.

30 g (1 oz) fresh ginger

1 cup coconut milk

1 cup water

40 g (3 ½ tbsp) palm sugar,
thinly sliced if solid, or brown sugar

1 pandan leaf, knotted

1 small cinnamon stick

1 heaping tsp coffee
Grind size: medium

Pinch of salt

SERVES
2-3

Using metal tongs, grill the ginger directly over a gas flame until small areas of char show (if you don't have a gas flame, you can skip this step.) Using a mallet or a pestle, crush the ginger until it releases some of its juice.

Pour the coconut milk and water into a small pan, then add the ginger, palm sugar, pandan, cinnamon, ground coffee, and salt.

Over low heat, continually stir, slowly, to ensure the coconut milk does not split. When small bubbles form on the surface, remove the pan from the heat and transfer the ginger, cinnamon, and pandan to a heatproof glass jug. Carefully strain the *bajigur* into the jug.

Notes:

Bajigur doesn't traditionally contain coffee, but like many recipes, it has been subjected to variations and differences across households and regions. These days, coffee is a common inclusion. Some recipes also call for the addition of young coconut or toddy palm fruit, while others add lemongrass or omit the cinnamon.

