

LEAVES



Kaffir Lime Leaves

Java

Crushed leaves have intense citrus aroma that are mostly used for savoury dishes including *soto ayam* (chicken soup) and curry.

dried



Grass Jelly / Cincau

Java

The leaves are processed/boiled to create the jelly that is normally served in cube forms to put in ice desserts and refreshments.

dried



Organic Pandan Leaves

(Pandanus amaryllifolius)

Java

Commonly used in Southeast Asian cuisines for its unique appetizing fragrance and flavour. Pandan is popularly used as food colouring for desserts—in glutinous rice-based traditional cakes in Indonesia.

dried