



## Coconut Milk

The dark brown skin of the coconut is removed before grating and squeezing the flesh by hand or passed through a grating machine, adding a small amount of plain water, yielding a pure white and delectable looking milk packed into bags, carton, cans, and other packaging and commonly found in supermarkets. Unused portions can be stored for later usage.

The milk obtained from unskinned kind of grated coconut is creamy in color, rather than milky white, is not suitable for dishes requiring a white appearance but is equally creamy, aromatic, and does not affect the dishes.

Coconut milk is used for curries and many other Thai main dishes.