

## Angkoo Kuih Recipe

### Ingredients:

150 g Indonesian sweet potatoes (steamed, mashed)  
1 tablespoon sugar  
200 g glutinous rice flour  
3 tablespoons oil  
some water (add in gradually)

### Filling:

200 g skinless, split green peas  
½ tablespoon alkaline water  
140 g sugar  
a pinch of salt  
2-3 tablespoons oil

### Method:

Soak skinless, split green peas, alkaline water with enough water for 2 hours. Steam in wok for 15-20 minutes. Add in remaining filling ingredients. Blend with a food processor until a smooth paste is formed. Set aside. Steam the sweet potatoes until cooked. Mash it and add in remaining skin ingredients. Mix well in a food processor. If necessary, add in some water. Divide into small portions. Flatten it and wrap in some filling. Shape with suitable moulds. Put onto a piece of greased banana leaf. Steam until cooked.

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