

Barongkolo Pisang Recipe

(Mashed Banana Packets Indonesian Dessert)

Ingredients:

5 ripe bananas, preferably pisang kapok or pisang raja, to yield 300 g
2 eggs, beaten
50 g sugar
250 ml coconut milk
Pinch of salt
2 tablespoons powdered milk (optional)
30 softened young banana leaves, cut into 17-cm squares
2 large screwpine (pandanus) leaves, cut into 5-cm lengths

Method:

Mash the bananas and add powdered milk (if using) and slowly stir in beaten eggs, sugar, coconut milk, and salt. Take 2 leaf squares for wrapping each cake, stacking one on top of the other. Place a piece of screwpine (pandanus) leaf in the center and spoon 3 to 4 tablespoons of mixture onto the leaf. Wrap cakes, "tum style" - After placing the filling in the center of a large rectangle of clean and softened banana leaf, pull the side facing you to touch the opposite side in the middle and pleat in one side. Pleat the other side in, fold one wing of the pleat to the front of the package. Fold the other wing to the back of the package. Place the package in the center of a smaller strip of banana leaf and fold up to hold the pleats together. Secure with a toothpick. Tuck in odd corners and prepare for steaming. Steam over moderate heat for 20 to 25 minutes until set. Serve warm or at room temperature.

Note: When steaming kuih or cakes, **always** make sure that the water in the steamer is boiling rapidly before putting in your kuih or cakes to steam.