

Bee Koh Moy Recipe

(Black Glutinous Rice Broth Dessert Recipe)

Ingredients:

200 g black glutinous rice
150 g sugar
1 liter water
2 pandan (screwpine) leaves, knotted
100 g dried longans

Coconut milk topping:

100 ml thick coconut milk, from ½ grated coconut
½ teaspoon salt

Method:

Wash and soak the black glutinous rice for at least an hour. Bring sugar, water and pandan leaves to a boil in a pot. Add the soaked rice and simmer for 30 minutes until rice is soft. Add the dried longans and turn off heat immediately. Cover the pot with a lid. Open lid only after an hour so that longans will be cooked and crunchy. Dissolve the salt in the coconut milk. Serve sweet black glutinous rice broth in small bowls, topped with a spoonful of the thick coconut milk. It is also served plain (without coconut milk) to the new mother as a dessert during her time in 'confinement'.

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