

Coconut Milk Kuih Recipe

Ingredients:

Ingredients A:

90 g rice flour
60 g tapioca flour
120 g castor sugar
200 ml pandan or screwpine leaves juice
½ teaspoon alkaline water
300 ml water

Ingredients B:

200 g rice flour
200 g tapioca flour
80 g special green pea flour
½ teaspoon salt
400 ml coconut milk
1600 ml water
200 g castor sugar

Method:

To make ingredients A, mix all ingredients and strain well. Cook over low heat in a pot until the mixture is slightly thick. Remove, pour into a 9-inch square steaming tray. Steam over medium heat for 20 minutes. Dish out, leave to cool, then cut into small pieces and put back into the steaming tray. To make ingredients B, mix all ingredients until well combined and strain. Pour mixture into a pot, cook over low heat until slightly thick. Remove, spoon into the ingredients A slowly. Level the surface, steam over medium heat for further 30 minutes until done. Dish out, ready to serve.

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