

## Coconut Yam Pudding Recipe

### Ingredients:

200 g yam  
100 g rice flour  
45 g tapioca flour  
½ teaspoon alkaline water  
200 ml water  
1 bowl grated young coconut

### Syrup:

120 g sugar  
5 blades screwpine (pandan) leaves  
350 ml water

### Method:

Peel and cubed the yam. Steam over high heat until done and soft. Remove and keep aside. Bring the syrup ingredients to a boil and cook until sugar dissolved. Remove the screwpine leaves, and keep the syrup. Ready to use. Combine rice flour and tapioca flour with alkaline water and 200 ml water. Put the batter into the warm syrup in a pot, stirring constantly over medium heat until slightly thick. Add in yam cubes, stir well till thick. Place the mixture into a 9-inch square steaming platter. Steam over high heat for about 10 minutes. Remove from heat and leave to cool. Cut into pieces and coat well with grated coconut. Serve.

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