

Kuih Dadar Tayap Recipe

(Pandan or Screwpine Crepe with Coconut Filling Kuih Recipe)

Ingredients:

Pandan (screwpine) juice:

5 pandan leaves, chopped

3-4 tablespoons water

Crepe Batter:

120 g flour

1 A-size egg

300 ml coconut milk (from ½ grated coconut), mixed with

¼ teaspoon salt

3 tablespoons pandan juice

Filling:

90 g palm sugar (gula Melaka)

1 tablespoon sugar

1 pandan leaf, knotted

50 ml (¼ cup) water

½ coconut, grated (white part only)

1 teaspoon cornflour

Coconut sauce:

150 ml coconut milk (from ½ grated coconut)

50 g sugar

2 teaspoons cornflour

Method:

Combine the pandan (screwpine) leaf and water in an electric blender and blitz for a minute.

Wrap the pulverized pandan in a muslin cloth and squeeze to extract juice, or strain through a fine sieve. Set aside. Sieve the flour into a mixing bowl. Make a well in the center and crack in the egg. Slowly stir in the salted coconut milk and 3 tablespoons thick pandan juice. Leave batter to stand while cooking the filling. To cook the filling, break up the palm sugar and combine with the sugar, pandan leaf and water in a pot. Cook over a medium flame until sugar dissolves. Strain the syrup and return it to the pot. Add in the grated coconut and cornflour and continue to cook for a few more minutes. Dish out into a bowl. Heat up a shallow frying pan over a low flame and grease lightly with oil. Pour 2 tablespoons of the crepe batter in the center and swirl the pan to coat it to form a thin crepe of about 13cm diameter. When the crème is cooked, turn out onto a board (coarse surface facing down). Place 2 heaped teaspoons of filling on the crepe and roll up spring roll-style. Combine all the sauce ingredients in a small pot and mix well. Cook over a slow fire until mixture thickens and boils. Serve with the Kuih Dadar Tayap.