

Kuih Ee Recipe

(Sticky Rice Balls in Syrup Recipe)

Ingredients:

200 g glutinous rice flour

200 ml water

¼ teaspoon red coloring

Sugar syrup (boil together):

200 g sugar

2 cups water

2 pandan (screwpine) leaves, knotted

Method:

Place the glutinous rice flour in a mixing bowl. Make a well in the center and gradually add the water, mixing with a wooden spoon until it forms a ball of dough - the dough should be soft and pliable and should not stick to your palm. Divide the dough into two and mix ¼ teaspoon red coloring into one portion. Knead well to get an even red/pink tone. Shape the dough into balls; make the red/pink balls smaller (half the size of marbles) than the white balls and make a few large white balls to symbolize the "ibu" ("mother" balls). Bring a pot of water to the boil. Drop the white balls into the water and bring to a quick boil. When the dough balls float up, remove them with a slotted spoon and place in the sugar syrup. Repeat with the pink dough balls. To serve, place an "ibu" and a few of the red/pink and white balls in a dessert bowl and top with the sugar syrup.

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