

Kuih Nagasari Recipe

(Malaysian Steamed Dessert)

Ingredients:

240 g rice flour
500 ml water
875 ml coconut milk, squeezed from 1 grated coconut with sufficient water added
2 screwpine (pandan) leaves, knotted
1/2 teaspoon salt
16 banana leaves, cut into 18 x 15-cm pieces, scalded
8 small ripe bananas (raja variety), peeled and halved lengthways

Method:

Sift rice flour into a bowl, add water and blend until smooth. Into a saucepan, put coconut milk, screwpine leaves and salt. Bring to a slow boil. Add rice batter to coconut milk and stir with a wooden spoon for about 5 minutes or until mixture becomes a smooth paste. Remove from heat. Onto the center of each banana leaf, place a dessertspoonful of cooked mixture. Fold over one side of banana leaf to flatten and shape mixture into a small rectangle. Unfold leaf, top with a banana half and cover with another spoonful of cooked mixture. Fold banana leaf in thirds lengthways, overlapping to cover mixture. Then, fold 2 short ends under so parcel's weight rests on them. Steam parcels for 20 minutes. Serve hot or cold as sweet dessert.

Note: Some brands of rice flour contain a percentage of tapioca flour, which hardens the kuih (steamed cake). To avoid this, add more coconut milk to the batter.