

Kuih Seri Muka Recipe

(Asian Desserts or Steamed Cakes Recipe)

Ingredients:

400 g glutinous rice (soak until soft)
400 ml coconut milk (from 1 coconut)
¼ teaspoon salt
1 piece banana leaf

Ingredients for green layer:

50 g plain (all-purpose) flour
160 g sugar
4 eggs
375 ml coconut milk (from 1 coconut)
½ teaspoon vanilla essence
¼ teaspoon salt
1 tablespoon pandan (screwpine leaves) juice / a little green color and pandan essence

Method:

Mix well glutinous rice, coconut milk and salt. Steam over medium heat until cooked. Brush some oil in an 8 inches tray and pour in cooked glutinous rice. Press with a banana leaf until very firm. Mix green layer ingredients together and strain for several times. Pour topping onto glutinous rice and steam for 15 - 20 minutes over low heat until it sets. Leave kuih to cool completely before cutting it into diamond-shapes. Serve.

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