

Legondo Recipe

(Indonesian Sweet Banana Rice Rolls Dessert Recipe)

Ingredients: Makes 12 rolls

250 g (1¼ cups) glutinous rice, soaked for 3 hours and drained
125 ml (½ cup) coconut milk
2 screwpine (pandan) leaves, shredded and tied into a knot
4 teaspoons sugar
½ teaspoon salt
24 16-cm (6 ¼-inch) banana leaf squares, softened
6 ripe bananas (preferably pisang raja) peeled and halved lengthwise
Cotton string or raffia for tying up parcels

Method:

Place drained glutinous rice in a heatproof container and steam over rapidly-boiling water for 15 - 20 minutes. While rice cooks, place coconut milk, screwpine (pandan) leaves sugar and salt in a pan and heat gently. Once mixture comes to the boil, remove pan from heat. Pour hot coconut milk over the steamed rice, mixing well with a wooden spoon until coconut milk is completely absorbed by the rice. Place 2 sheets of banana leaves on top of each other, with the sheet facing you glossy side up. Spread 2 to 3 tablespoons of glutinous leaves on the banana leaf and place a halved banana down the center. Enclose the glutinous rice around the banana, covering it completely. Roll the banana leaf around the rice and tuck both ends neatly under. Secure the rolls by typing string on both ends. Arrange rolls on a steamer tray and steam for 30 minutes. To serve, untie string and remove banana leaves, cut into thick slices.

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