

## **Onde Onde Recipe**

**(Nyonya Desserts Recipes)**

### **Ingredients:**

200 g grated coconut (white flesh only)  
¼ teaspoon salt, or to taste  
100 g (1 medium) yellow sweet potato, steamed, peeled and mashed  
250 g glutinous rice flour  
5-6 pandan (screwpine) leaves, blended with 1 cup water to extract juice  
150 ml warm water  
150 g (1 stick) palm sugar, chopped

### **Method:**

Mix grated coconut with salt and set aside. Mix mashed sweet potatoes with the glutinous rice flour. Add the pandan juice a little at a time and work it into the dough. Add water if more moisture is required to work it into a fairly stiff dough. Knead until smooth. Form small balls with the dough. Make a well in the center of each ball and place a little chopped palm sugar in it. Wrap the palm sugar with the dough and roll back into a ball. Cook, a few balls at a time, in boiling water. When the dough balls float to the surface, remove and roll each ball in the grated coconut which has been mixed with the salt.

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