

## **Pengat Recipe**

**(Sweet Potato, Yam and Banana in Sweet Coconut Milk Dessert)**

### **Ingredients:**

100 g yellow sweet potato

100 g orange sweet potato

100 g purple sweet potato

200 g yam (taro)

3 bananas (preferably pisang Raja), peeled and cut 1-cm thick

Pinch of salt or to taste

### **Coconut Milk:**

1 liter coconut cream (from 1 grated coconut)

100 g sugar, or to taste

2 screwpine (pandan) leaves, washed and tied into a knot

### **Method:**

Peel and cut all the sweet potatoes and yam into small diamond shapes. Steam, separately, until cooked but not too soft until it breaks. Bring coconut cream, sugar and screwpine leaves to a simmer, stirring until sugar dissolves, making sure the coconut cream does not boil. Add salt to taste. Put the steamed sweet potato and yam into the coconut milk and add banana slices which are cut just before cooking to prevent discoloration. Stir to mix well. Serve either hot or cold.

**Note:** This recipe uses coconut cream to make a more creamier and richer taste.

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