

Sinukmani Recipe

Ingredients:

750 ml thick coconut milk (from 3 coconuts)
700-750 ml water
450 g brown sugar
1 teaspoon salt
1 kg glutinous rice, washed and soaked for 30 minutes

Method:

Combine the thick coconut milk, water, sugar and salt in a heavy-bottomed pan and bring to a boil. Add the rice and bring back to a boil. Lower heat and cook, stirring constantly, for 40 minutes, or until the rice is cooked and almost dry. Line a 26 cm (10 in) pan with banana leaves. Pour the rice mixture into the pan and press down with a spatula. Cool completely before cutting into 5 cm (2 in) squares with a butter knife. Serve cold.

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