

Thai Tako Recipe

Ingredients:

Bottom layer ingredients:

50 g green peas flour or Hoen Kwe flour
150 g sugar
15 water chestnuts, peeled and pounded finely
480 ml water

Upper layer ingredients:

50 g green peas flour or Hoen Kwe flour
½ teaspoon salt
720 ml coconut cream
Pandan (screwpine) leaves - choose the broad type, washed, wipe dry with a cloth and make into small square cases to be filled with the above cooked ingredients.

Method:

Combine and cook the bottom ingredients in a deep pot over very low heat and keep-stirring until slightly thick. Remove spoon batter into the pandan leaf cases until half filled. Leave them to cool. Combine and cook the upper ingredients over low heat, stirring until slightly thick and dish out, spoon onto the cooled bottom layer in the pandan leaf cases until full. Level the surface with a wet spoon and chill in the fridge before serving.

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