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Ingredients

1. 100g palm sugar chopped
2. 20 pandan leaves
3. 150ml water
4. 100g glutinous rice flour
5. 40g tapioca flour
6. 30g sugar
7. 1 tsp salt
8. 100g fresh grated coconut

Instructions

1. chop 100g palm sugar
2. cut 20 pandan leaves into small pieces
3. add pandan leaves to blender with 150ml of water
4. blend until a smoothie like consistency
5. pour it into a cheesecloth, squeeze out the pandan extract and set aside
6. sift 100g glutinous rice flour together with 40g tapioca flour in a bowl
7. add 30g sugar mixed with 1 tsp salt
8. slowly knead in 100ml of pandan extract
9. add water depending on the dough consistency
10. knead dough till smooth,
11. divide dough into 20g portions
12. bring a pot of water to boil
13. roll them into balls
14. press a dent into the center of the ball and knead to form a little pouch
15. fill palm sugar in the center and seal it up,
16. roll into a ball and drop them into the boiling water
17. create a swirl in the water to prevent them from sticking to the pot
18. when they start to float cook for another 2 mins, take on out and check if the palm sugar has melted all the through.
19. remove rice balls and coat with fresh grated coconut