

Ondeh-Ondeh

Ingredients

1. Glutinous rice flour
2. Pandan juice
3. Grated coconut
4. Gula Melaka
5. Sea salt

Method

1. In a large bowl, combine the glutinous rice flour with Pandan juice and knead lightly. Pinch a small piece of the dough (about 40 g/ 1½ oz.) and drop it into boiling water.
2. When the dough rises up to the surface, remove it with a slotted spoon and shake off the excess water. Mix it back into the main dough and knead well to form a smooth dough. Cover the dough and set aside for about 15 minutes.
3. Mix the grated coconut with a pinch of salt and steam for about 2 – 3 minutes and let it cool completely.
4. Bring a pot of water to boil. Pinch a small piece of dough (about 15 g/ ½oz each) and flatten lightly. Fill the center of the dough with Gula Melaka or palm sugar. Roll it in your palms to form a smooth ball. Repeat the same until all ingredients are used up.
5. Cook the ondeh-ondeh balls in boiling water. When they float to the surface, remove them with a slotted spoon and shake off the excess water. Coat the ondeh-ondeh with grated coconut and serve immediately.