



TASTE THE WORLD RECIPES



Kuih Koci with Salty Coconut Custard

Poh Ling Yeow (Malaysia/Australia),
Host of "Poh's Kitchen", Wednesdays at 6.30pm on ABCTV1

Serves 8

INGREDIENTS

Dough

230g glutinous rice flour
200ml coconut milk
1/4 teaspoon pandan aroma paste (Indonesian pandan paste – this does contain unsightly, very green food colouring. The paste makes the sticky dough more fragrant but there is pandan leaf in the stuffing already so you may choose to omit)
Banana leaves scalded to soften or baking parchment
Vegetable oil

Stuffing

1 cup desiccated coconut
1 cup coconut milk
95g pure coconut palm sugar
1 pandan leaf shredded and then tied into a knot
Pinch of salt

Sauce

400 ml coconut cream
5 1/2 tablespoons caster sugar
1/2 teaspoon salt (or to taste)

METHOD

1. Combine all stuffing ingredients in a small saucepan and simmer til reduced and til there is no runny liquid but still very moist. While reducing, stir continuously and stab at the pandan to encourage the fragrance in the leaves to release into the mixture. Set aside to cool
2. Knead glutinous rice flour, coconut milk and pandan paste into a dough. Cover with cling wrap
3. Divide the dough into 8 balls. Using your thumbs, gently press into the ball while continuously turning with the other fingers to create a well so it is about 7 mm thick all around. Spoon about 2 tsp of stuffing into each ball and then gather the sides to seal
4. Cut banana leaves into 18 x 20cm squares. Lightly oil each piece with kitchen towel. Bend 2 corners into each other to form a cone. Place a ball into the cone and press gently, then fold the sides over the dough to form a triangular base
5. Place with the folds down in a steamer and steam for 7-8 minutes or til the dough is cooked right through. If it isn't, the dough the stuffing is sitting against will be very pale. Leave in banana leaf til serving
6. To make sauce, heat coconut cream, sugar and salt til sugar has dissolved. Bring to boil
7. To serve, remove banana leaf and drizzle 2 tablespoons of sauce around the kuih.



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