

## **Abuk Abuk Recipe**

**(Nyonya Kuih Dessert Recipe)**

### **Ingredients:**

One banana leaf, cut into 20cm-circles, scalded to soften

#### **Pandan juice:**

2 large pandan (screwpine) leaves

2 tablespoons water

#### **Sago mixture:**

80 g grated coconut (white flesh only)

150 g sago pearls, soaked for 10 minutes, drained and dried in a colander

2 tablespoons castor sugar

1 tablespoon pandan juice

#### **Filling (mixed together):**

50 g brown sugar

30 g castor sugar

### **Method:**

Cut up the pandan leaves and pound in a mortar (or process in a blender). Mix with the water and strain to extract the juice. Set aside. Combine grated coconut, sago pearls and sugar in a mixing bowl, tossing well. Divide the sago mixture into two and add 1 tablespoon thick pandan juice to one portion. Fold a banana leaf circle into half to form a semi-circle. Fold again to form a cone. Fill cone halfway with the plain sago mixture and add in 2 teaspoons filling before topping with the green sago mixture. Fold down the banana leaf to cover the cone and stand it on its base. Steam Abuk Abuk over high heat for 8-10 minutes.

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