

## **Bee Koh Recipe**

**(Glutinous Rice Kuih Recipe)**

### **Ingredients:**

500 g glutinous rice, soaked overnight  
450 g granulated sugar  
1 tablespoon liquid glucose  
500 ml thick coconut milk (from 1 grated coconut)

### **Method:**

Drain the rice and steam over high heat until cooked. Stir sugar, liquid glucose and coconut milk in a saucepan over a low fire until sugar dissolves. Strain mixture and return to the saucepan. Add in the steamed glutinous rice. Stir until mixture thickens, about 20 minutes. Pour into lightly greased trays. Press down with a small piece of banana leaf or the back of a spoon and a little thick coconut milk. Cool completely before cutting.

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