

## Glutinous Rice and Adzuki Beans Recipe (Lepat Ketan Indonesian Dessert Recipe)

**Ingredients:** Makes 15 parcels

250 g (1¼ cups), glutinous rice, soaked for 5 hours and drained  
3 tablespoons dried adzuki beans, soaked for 5 hours and drained  
50 g (½ cup) grated coconut (white part only)  
½ teaspoon salt  
14 banana leaves, softened and cut into 14 x 18cm (6x7inch)  
String for tying parcels  
3 liters (12 cups) water  
1 teaspoon salt

### **Method:**

Combine the drained rice, beans, grated coconut and salt in a mixing bowl. Roll 1 banana leaf to make a hollow tube approximately 2½ cm (1 inch) in diameter. Fold one end of the tube and stand it on this end (to prevent the rice from falling out when you fill the roll). Using a teaspoon, fill banana leaf tube with rice up to 7 or 8 cm (3 inch). Leave about 1 cm (½ inch) of space about the fill line and fold this end. Tie the tube with string to prevent rice and beans from leaking out from the tube during cooking. Put 3 liters water to boil in a roomy pan and add 1 teaspoon salt. Slip the rice tubes into the boiling water and cook over medium heat for 1½ to 2 hours. (After 1½ hours, remove one packet and open up to test for doneness. Rice should be firm and compact and the beans tender). When cooked, remove rice tubes from the water and leave to drain. Serve warm or at room temperature.

**Note:** Rice parcels should be covered with water during cooking. If too much water evaporates, leaving the parcels above the water line, top up with more boiling water and continue cooking.

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