

Glutinous Rice and Raisin Delight Recipe

Ingredients:

Bottom Layer:

300 g glutinous rice
200 g raisin
250 ml coconut milk
1 teaspoon salt

Upper Layer:

30 g cornstarch
30 g custard powder
2 eggs
120 g castor sugar
1/2 teaspoon salt
300 ml thick coconut milk

Method:

Soak the glutinous rice in water for at least 6 hours. Dish up and drained.

To make bottom layer, combine glutinous rice with coconut milk and salt. Then place the glutinous rice into a 7-inch square steaming tray. Level the surface, steam over high heat for about 30 minutes until cooked. Remove, mix with the raisins and level the surface. Keep aside.

To make upper layer, mix upper ingredients until well combined. Pour the batter into a pot and bring to a boil. Then pour the batter over to the bottom layer carefully. Level the surface and continue steaming for further 45 minutes over high heat till cooked. Dish up, cut into slices and serve cooled.