

Kuih Koci Recipe

Ingredients:

200 g glutinous rice flour
180-200 ml thin coconut milk (from ½ coconut)
¼ teaspoon salt
Oil for greasing
Banana leaves, scalded to soften and cut into 13 x 20cm rectangles

Filling:

180 g palm sugar
¼ cup water
250 g grated coconut (white part only)
3 screwpine (pandan) leaves, knotted
⅓ teaspoon salt

Method:

Sieve the glutinous rice flour into a mixing bowl. Mix the salt in the thin coconut milk and gradually add to the rice flour, mixing lightly as you pour the coconut milk to form a smooth and **pliable** dough. You may not need to use up all the coconut milk. Set dough aside. Bring the palm sugar and water to a boil in a pot. Stir to dissolve the sugar. Sieve the palm sugar syrup into a clean pot/wok. Add in grated coconut, screwpine leaves and salt. Cook over a low fire for about 15 minutes, or until the filling ingredients just come together in a moist mass. Set aside to cool. When cooled, shape the filling into balls the size of large marbles. To assemble kuih koci, pinch a lime-sized ball of dough and make a well in the center of the dough. Place a ball of filling inside. Shape the dough over the filling to completely enclose it. Grease the inside of a banana leaf and shape it into a cone, greased surface inside. Place the filled dough ball into the cone. Fold the leaf to enclose the dough and sit the cone on its base on a steaming tray. Steam for 15 - 20 minutes or until cooked.