

Kuih Talam Coffee Recipe

Ingredients:

Bottom Layer Ingredients:

100 g rice flour
80 g green pea flour
300 g castor sugar
1 tablespoon coffee essence
1 tablespoon chocolate essence
½ teaspoon alkaline water
1200 ml water

Upper Layer Ingredients:

120 g rice flour
80 g tapioca flour
1 teaspoon salt
750 ml coconut milk

Method:

To make bottom layer, mix the rice flour with the rest of ingredients until well combined. Strain. Pour into a pot and stir over low heat until slightly thick. Remove, pour the batter into a 9-inch square steaming tray. Steam over medium heat for about 20 minutes. To make upper layer, mix rice flour with the rest of ingredients until well combined, strain well. Pour the batter into a pot and stir over low heat until slightly thick. Remove and pour over to the bottom layer and level the surface. Steam together for further 10 minutes over medium heat until cooked. Serve when cool.

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