

Kuih Talam Recipe

Ingredients:

Green Layer:

90 g rice flour

40 g tapioca flour

20 g green pea flour

230 g sugar

700 ml water blend with 20 pieces screwpine (pandan) leaves to obtain the juice

½ teaspoon alkaline water

White Layer:

50 g rice flour

20 g green pea flour

1 tablespoon tapioca flour

500 ml thick coconut cream (from 2 grated coconuts)

½ teaspoon salt

Method:

Combine the ingredients for the bottom green layer in a saucepan and cook over a low flame until batter thickens slightly. Pour into a 20 cm (8 inch) square greased tray and steam on medium heat for 20-30 minutes. Open steamer every 5 minutes but make sure water does not drip onto the kuih surface. While steaming the bottom layer, cook the top layer. Combine all the ingredients for the white layer in a saucepan and cook over lowest flame until mixture thickens slightly, stirring all the time. When green layer is ready, use a fork and draw some lines on all the surface so that when you pour the white layer on top, it will stick to the green layer easily. Pour the batter for the white layer over the green layer and steam on medium heat covered for 20 minutes. Open the steamer lid, careful not to drip any water, every 5 minutes. When the top layer is firm (not hard), open the lid and switch on high heat for about 3-5 minutes before removing the steamed tray of kuih talam from the boiling water. Leave kuih talam by the side until totally cooled, about 3 - 4 hours, before cutting into diamond shapes.