

## **Nyonya Kuih Kosui Recipe**

### **(Steamed Rice Puddings)**

#### **Ingredients:**

80 g rice flour  
30 g green bean flour  
200 ml water  
½ teaspoon alkaline water  
150 g freshly grated white part of coconut  
¼ teaspoon salt, or to taste

#### **Screwpine (pandanus) juice (for pandan flavor kuih kosui):**

120 g sugar  
100 ml water  
2 screwpine (pandanus) leaves, knotted  
3 tablespoon thick screwpine (pandanus) juice (from 5 screwpine leaves)

#### **Brown sugar syrup (for palm sugar flavor kuih kosui):**

50 g sugar  
70 g palm sugar  
100 ml water

#### **Method:**

Mix rice flour and green bean flour with 200 ml water and leave to soak for 1-2 hours.

#### **Step 1 - To make screwpine (pandanus) juice:**

Boil the sugar, water and screwpine leaves in a pot. Stir to dissolve the sugar. Cool and add the screwpine juice.

#### **Step 2 - To make brown sugar syrup:**

Boil the sugar, palm sugar and water in a pot. Stir to dissolve the sugar. Cool before use.

In a mixing bowl, combine the flour mixture, cooled syrup and alkaline water. Stir to a smooth consistency. Strain mixture and add enough water to get 480 ml batter. Prepare steamer to heat Kosui moulds, or any small, shallow cups, for 5 minutes. Stir the batter well before pouring into heated cups. Cover steamer and steam over high heat for 10 minutes or until kuih sets. Remove kuih from steamer and allow kuih to cool down before removing from cups. Serve with white grated coconut which has been mixed with salt.

**Note:** Kuih kosui can be made with a pandan flavor or palm sugar flavor. Follow Step 1 - to make pandan kuih kosui and Step 2 - to make palm sugar kuih kosui. A good kuih kosui should have a slight depression in the center.