

## Rami Oh Ku Kuih Recipe

### Ingredients:

#### Ingredients A:

10 g dry rami leaves  
½ teaspoon alkaline water  
500 ml water

#### Ingredients B:

250 g glutinous rice flour  
20 g wheat starch  
30 g castor sugar  
½ teaspoon salt  
3 tablespoons cooking oil

#### Filling:

300 g chopped pickled radish  
50 g dried shrimps  
100 g chicken meat (chopped)  
1 tablespoon oyster sauce  
sugar to taste  
a pinch of salt  
a pinch of pepper

### Method:

To make filling, soak the chopped pickled radish into water for 30 minutes. Remove and drained. Heat up 2 tablespoons oil to sauté dried shrimps, chopped pickled radish and chopped chicken until fragrant. Add in the rest of seasoning, stir-fry until combined. Remove from heat. Keep aside. Cook the dry rami leave with water and alkaline water together until the leaves are tender. Remove the rami leave and leave to cool. Then pound in the blender until fine. Remove, combine with the ingredients B, knead to form a dough. Divide dough into many portions, wrap each with enough filling. Roll into round shapes. Press tightly into a greased Ang Ku mould. Invert and place on a piece of greased banana leaf. Steam in a preheated steamer over high heat for about 8 minutes. Remove, ready to serve.