

Rice and Custard Layers Recipe

(Katrisolo Indonesian Dessert Recipe)

Ingredients: Makes 15-20 pieces

Bottom (rice) layer:

500 g (1 lb) white glutinous rice, soak overnight
1 teaspoon salt
125 ml (½ cup) coconut milk
1 pandan (screwpine) leaf, torn lengthways and tied into a knot

Top (custard) layer:

5 eggs
250 g (8 oz) palm sugar, finely chopped
200 ml (¾ cup + 1 tablespoon) coconut milk
1 tablespoon rice flour
pinch of salt

Method:

To make the rice layer, drain glutinous rice and place in a tin measuring 18 to 19 cm (7½ inch) across. Add the salt, coconut milk and pandan leaf. Steam for 30 minutes or until rice is cooked. Remove pandan leaf, flake rice with a fork and press down rice to compress it, using a folded square of banana leaf or aluminum foil. Return to steamer and steam for a further 10 minutes before adding the topping. While rice is steaming, prepare the top layer. Beat eggs and sugar in a mixing bowl until sugar dissolves. Add coconut milk and stir in rice flour and salt. Place mixing bowl over a saucepan of simmering water and heat, stirring all the time until the mixture starts to thicken and coats the back of a spoon. Take bowl off the heat immediately and pour over the glutinous rice layer. Steam over gentle heat for 25 minutes or until topping sets. Cool cake thoroughly before cutting into desired shapes (slices or diamond shapes).

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