

Yam and Sago Cake Recipe

Ingredients for Wrapper: Makes 8 pieces

150g sago (soaked in water for 10 minutes)
50g white shredded coconut (finely shredded)
1 tablespoon sugar
¼ teaspoon salt

Filling:

300g Thai yam
50g sugar
4 tablespoons coconut milk

Coconut Syrup (melted):

60g Gula Melaka (palm sugar)
4 tablespoons coconut milk
¼ cup water

Method:

To make wrapper: Soak sago in water, drain. Add sugar and salt. Steam for 2 minutes. Then mix in shredded coconut. Do not cook sago until completely done. Only half done sago can be used as a crust to wrap the filling. To make filling: Skin and cut the yam into pieces. Steam and mash it until smooth. Add sugar and coconut milk. Stir-fry until the mixture does not stick to the wok. To assemble: Take 50g of the wrapper mixture. Stuff in 25g of filling mixture. Seal the seam and put it into a greased mould. Remove from the mould. Steam over medium heat for 10 minutes. Let it cool. Serve coconut syrup on the side as a dip.