



RECIPES

BUNGA TELANG BINGKA (BIKA) AMBON



INGREDIENTS

INGREDIENT A

2 tbsp	Prima Plain Flour Plus
100ml	Warm Water
1 tsp	Instant Yeast

INGREDIENT B

100g	Prima Plain Flour Plus
300ml	Coconut Milk
1 tsp	Salt
150g	Sugar
220g	Tapioca Flour
7 nos	Whole Egg
1 tbsp	Butterfly Pea Flower Extract

COCONUT FILLING

1 tbsp	Prima Plain Flour Plus
50g	Fresh Durian Puree
50g	Gula Melaka
200ml	Water
100ml	Coconut Cream

PROCEDURE

1. Mix Ingredient A and set aside yeast mixture for 15 minutes.
2. In a mixing bowl, combine Ingredient B and mix well.
3. Add in yeast mixture and mix till combined. Leave batter aside for 2 hours in a warm place.
4. Heat mould on low heat and fill it to 3/4 full with batter. Once little holes/pock marks start to form on the surface of the kuih bingka, cover the mould.
5. Mix the butterfly pea flower extract with 50ml of the batter. Drizzle some on the surface of kuih bingka and continue to cook for a few minutes.

DURIAN SAUCE

1. Heat pot on low heat, melt gula melaka in water.
2. Add coconut cream and Prima Plain Flour Plus, whisk thoroughly until it thickens.
3. Add in durian puree and mix till combined.

Recipe by Chef Ambrose



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