



RECIPES

PUTU AYU



INGREDIENTS

INGREDIENTS A

50g	Fresh Grated Coconut
5 pcs	Fresh Pandan Leaves
½ tsp	Salt
3 tbsp	Gula Melaka (Optional)

INGREDIENTS B

¼ tsp	Pandan Paste
140g	Coconut Milk
5 pcs	Pandan Leaves

INGREDIENTS C

80g	Prima Hong Kong Flour
½ tsp	Baking powder

INGREDIENTS D

140g	Sugar
2 nos	Eggs

PROCEDURE

1. Mix and steam Ingredients A for 15mins. Divide into 2 portions and add one of the portions with Gula Melaka (optional).
2. Blend Ingredients B and squeeze out ¼ cup of pandan coconut milk. Set aside coconut milk mix.
3. Grease approximately 15 moulds. Put 2-3 tbsp of steamed grated coconut into each mould and use the base of other moulds to press it down firmly.
4. Mix and sieve Ingredients C. Set aside flour mix.
5. Using an electric mixer, beat Ingredients D on high speed till pale and creamy.
6. Gradually add coconut milk mix while alternating with flour mix. Gently stir until well-combined.
7. Fill the moulds with batter until full.
8. Place the moulds in a preheated steamer. Cover and bring to boil. Reduce the heat and simmer for 25-30 minutes or until a skewer inserted into the centre comes out clean.
9. Once cooked, cool it for 5 minutes before serving.

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