

# Kueh Bongkong

\* Created by Oriental Cuisine

1 Portion    Easy  up to 5 Min.



## Ingredients:

### For Kueh Bongkong:

70 g Dr. Oetker Nona Rice Flour  
50 g Dr. Oetker Nona Corn Starch  
20 g Dr. Oetker Tapioca Starch  
50 ml Coconut Milk  
1 g Castor Sugar  
1 tsp Salt  
2 Pandan Leaves (knotted)  
20 g Dried "Bunga Telang" + 60 ml Water

### For Filling:

180 g Gula Melaka (chopped)  
Banana Leaves (cut into rectangles, scalded)

- 1 In a mixing bowl, combine flour and starches with coconut milk, mix with a wire whisk. Sieve the mixture into a saucepan, add in pandan leaves, sugar & salt.
- 2 Cook over low heat, stir continuously till batter thickens. Remove from heat.
- 3 Boil "bunga telang" with water. Sieve to get blue colour.
- 4 Add  $\frac{1}{4}$  of the batter to blue colour, stir well & set aside.
- 5 For wrap, Place 1 tbsp of white batter in the center of a banana leaf.
- 6 Top with 1 tbsp of gula Melaka and followed by 1 tbsp of white batter & 1 tbsp of blue batter.
- 7 Wrap it and secure with a wooden toothpick at the center.
- 8 Steam kueh bongkong over boiling water (single layer) for 10 minutes.