

# SWEETS & DESSERTS

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# Sweet Recipes for Easy Entertaining



Jackie M.  
Founder, MOMC

It's taken 18 issues of our Masters of Malaysian Cuisine Magazine for us to finally dedicate an edition to sweets and desserts - and yes, I'm probably responsible for most of the blame. Truthfully, my own specialty is Malaysian hawker food (think Char Kway Teow, Roti Canai, Laksa, Hainanese Chicken Rice etc. etc.), so sweets tend to be more of an afterthought than a focus in my culinary pursuits.

Thankfully, many of my fellow MOMC and MOMC@Heart chefs are obsessively talented at making Malaysian kuihs, so we do have a sizable collection of sweet recipes drawn from our past live broadcasts, including, in particular, our recent Ramadan Around The World series.

You'll find in these pages, a compilation of recipes that have been selected because they're easy to make and they don't up take a lot of time in the kitchen.

They include previous highlights such as Chef Bob Adnin's Bubur Sum Sum Durian which is a favourite of MOMC co-founder Paul Gray (though he makes it sans durian, since he can't find any in South Africa), traditional Malay kuihs such as Badak Berendam and Tepung Pelita by Zakiah Omar and Hanno Baethe of daundaun.berlin, and colonial era-influenced childhood indulgence Puding Koktail, by Salsabila Abbas.

We're especially grateful for the recipe contribution by Malaysia's Ambassador to The Netherlands Her Excellency Dato' Nadzirah Osman, whose Kuih Cara photo graces the cover of this issue.

Enjoy!

Jackie M.  
JackieM.com.au | MalaysianChefs.com



## DATO' NADZIRAH OSMAN

Ambassador of Malaysia to  
The Netherlands


H. E. Dato' Nadzirah is the Head of Mission at the Embassy of Malaysia in The Hague. Prior to this appointment, Dato' Nadzirah was the Deputy Secretary General (Multilateral Affairs) at the Ministry of Foreign Affairs. She also served as the Ambassador of Malaysia to the Czech Republic from 2014 until 2017.



## JACKIE M. TANG

Founder, MOMC

Australia-based Jackie M. is a former restaurateur and the founder of Masters of Malaysian Cuisine. She's been ranked one of the most influential Australian chefs on social media and is widely acknowledged as the expert that other Australian chefs go to when it comes to Malaysian food.

 [jackiem.com.au](http://jackiem.com.au)

 [jackiemfood](https://www.facebook.com/jackiemfood)



## JOHARI EDRUS

Chef Jo has had an illustrious career spanning 4 decades working in Switzerland and Shanghai, though back in Malaysia he's best known as "Chef Muka Ketat" ie. the stern-faced judged in MasterChef Malaysia. Chef Jo's signature style is "eclectic cuisine" where he incorporates international flavours into Malaysian recipes.



[iamchefjo](https://www.instagram.com/iamchefjo)





## DEBBIE TEOH

Debbie Teoh is an internationally renowned expert on Penang and Melaka Nyonya Food.

She's authored various cookbooks, and she hosts talks and cooking demonstrations to share her Peranakan heritage with the world.



debbie\_teoh



## RENE JUEFRI

Chef Rene Juefri is a Michelin-trained 5-star Dubai Hotel Executive Chef who was born in Kuala Terengganu and raised in various parts of Malaysia.

Dubbed "The Wunderkind" in the media, Rene is listed among the 50 Most Influential Executive Chefs working in The Middle East.



renejohari



## BOB ADNIN

Chef Bob Adnin is the host of Chef Bob Cooking and the president of the Professional Culinaire Association of Malaysia. Throughout his illustrious career, he's worked with various 5-star hotels and renowned cruise ships. Today, Chef Bob is a full-time consultant chef and host of his own cooking show.



edirule





## ZALEHA OLPIN

Zaleha Olpin is known as "That Rendang Lady" from MasterChef UK and is an award-winning cookbook author.

She produces and distributes a range of Malaysian products including sambal and rendang paste under her label, "That Rendang Lady".



[zaleha.olpin](#)



## DATO' ISMAIL AHMAD

Chef Dato' Ismail Ahmad is a Tourism Malaysia culinary ambassador and the owner of the acclaimed Rebung Restaurant in Kuala Lumpur.

He is a household name in Malaysia where he is a TV host and recognised expert in traditional Malay cooking.



[ChefDatoIsmail](#)



## DAVE MURUGAYA

Dave Murugaya aka Vegan Chef Dave is Malaysia's best-known vegan TV chef, with an online following in the hundreds of thousands. Dave is on a mission to create plant-based versions of everyone's favourite Malaysian hawker dishes.



[chefdave\\_veganjourney](#)





## ZAKIAH OMAR & HANNO BAETHE

daundaun.berlin

Zakiah (better known as Zaki or Noni) and Hanno are daundaun.berlin.

A couple of years ago they decided to merge their passion for storytelling with Malaysian cooking. In their Berlin apartment, they host various thematic Malaysian food experiences.



daundaun.berlin



## SALSABILA ABBAS

Salsabila is a Malaysian-born and Netherlands-based cake decorator and caterer. She's a graduate of the Sugarcraft School in London, skilled in the art of patisserie and the proud owner of BellaPastiCeria Cakes and Catering. She's truly passionate about sharing her love of Malaysian cuisine with people around the world.



BellaPasticeria world.



## FAUZIA MAUNG KHUHRO

Fauzia Maung Khuhro truly realized her passion for cooking after retiring from her careers in education and broadcasting. Her dream venture Mong Chow was a food court restaurant inspired by her mother's delicious Burmese home-cooking - combined with her own travels, tastes and experiences.





# RECIPES

**Kuih Cara**

**Onde-Onde**

**Pengat Nyonya**

**Cucur Topi**

**Kuih Nekbat**

**Banana and Coconut Sauce**

**Pancake**

**Bingka Labu**

**Bubur Sum Sum Durian**

**Appam Beras**

**Lempeng Pisang**

**Fruit Chat**

**Tepung Pelita**

**Badak Berendam**

**Kuih Bakar**

**Puding Koktail**



H.E. DATO' NADZIRAH OSMAN

# KUIH CARA





## SWEETS & DESSERTS

# KUIH CARA

Coconut & Pandan Cakes

DATO' NADZIRAH OSMAN

Serves: 6-8

Preparation time: 10 minutes

Total cooking time: 30 minutes



## INGREDIENTS

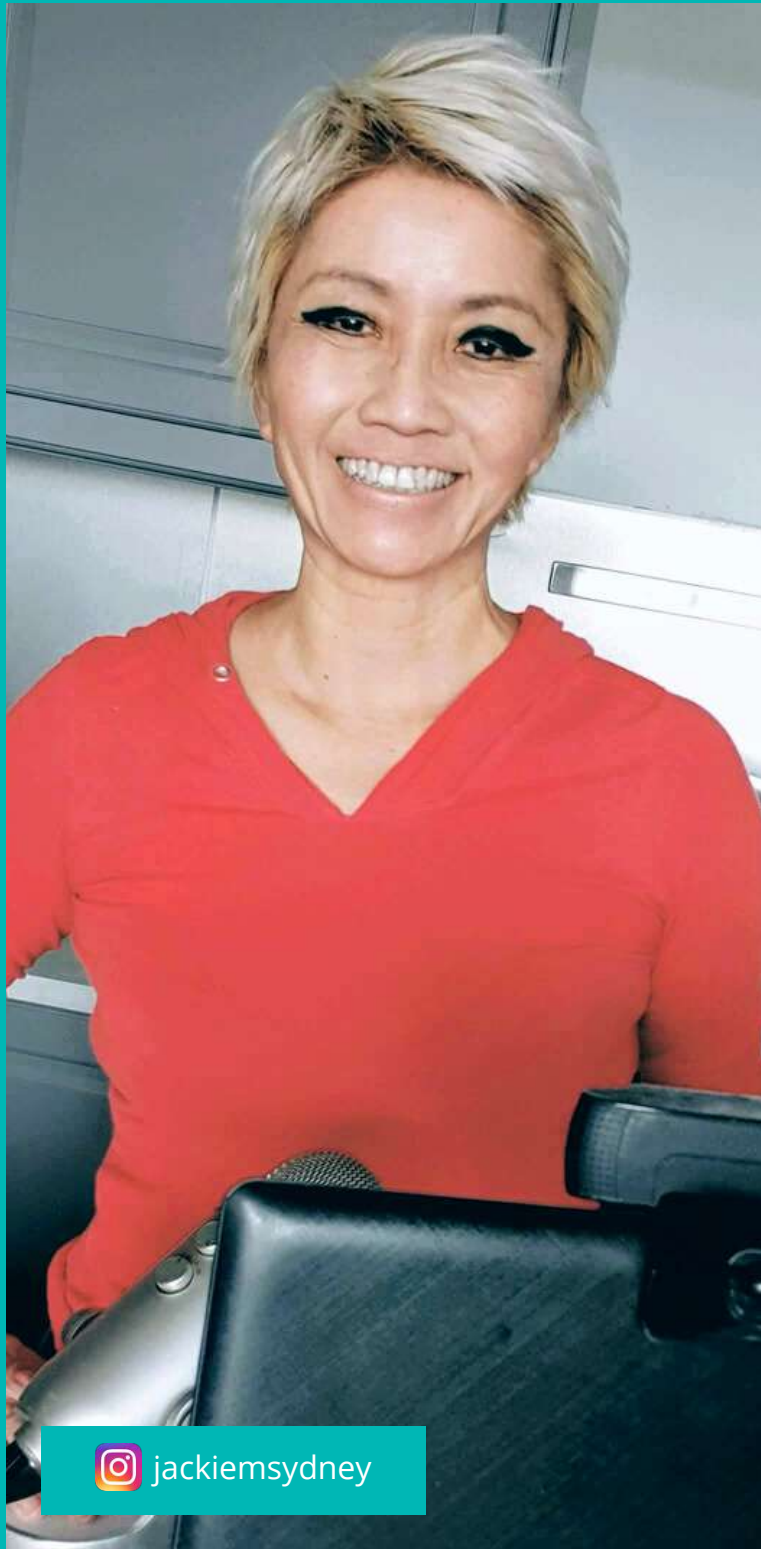
- 4-5 pandan leaves
- 1 cup water
- 2 cups all-purpose flour
- 2 cups coconut milk
- 2 eggs
- 1 tsp salt
- A few drops of green food colouring
- Sugar as filling
- Oil for greasing

## METHOD

1. Blend pandan leaves with water. Strain the juice.
2. Place all the ingredients, except the oil and sugar, into a blender and blend until the batter is smooth.
3. Place the mould on the stove over low heat, then grease with oil.
4. Pour the batter into the mould and sprinkle some sugar in the centre of the batter.
5. Cover the mould with a lid and cook until golden brown.
6. Remove the kuih from the mould and serve.

JACKIE M.

# ONDE-ONDE



 jackiemsydney





## SWEETS & DESSERTS

# ONDE-ONDE

Glutinous Rice Flour Dumplings with  
Palm Sugar Filling

JACKIE M.

Serves: 4-6

Preparation time: 30 minutes

Cooking time: 30 minutes



## INGREDIENTS

2 cups glutinous rice flour

Water to make a soft, non-tacky dough

Several drops of pandan essence or colouring

1 cup desiccated coconut

100g dark brown palm sugar, grated

Water for boiling the dumplings

## METHOD

1. In a mixing bowl, gradually add water to the glutinous rice flour while mixing it by hand, until you get a soft, non-tacky mixture. Fold in the pandan essence and knead for a minute or two.
2. Start heating up some water in a pot.
3. Roll up the grated palm sugar into marble-sized balls.
4. Pinch the dough and roll into balls about 2cm in diameter.
5. Stuff the dough with the palm sugar, seal, then drop into boiling pot of water.
6. Repeat, making sure the onde-onde balls don't get stuck on the bottom of the pot.
7. Remove with slotted spoon when balls float to the top and remain there for at least 20 seconds.
8. Transfer into bowl with desiccated coconut and toss.
9. Remove and allow to cool slightly before serving.

DEBBIE TEOH

# PENGAT NYONYA





## SWEETS & DESSERTS

# PENGAT NYONYA

Sweet Potato & Taro In Coconut Sauce

DEBBIE TEOH

Serves: 6-8

Preparation time: 30 minutes

Cooking time: 15 minutes



## INGREDIENTS

100 gm yellow sweet potato  
100 gm white sweet potato  
100 gm purple sweet potato  
200 gm yam/taro

### Gravy/Sweet Broth:

180-200 gm Gula Melaka/palm sugar syrup  
500 ml water  
500 ml thick coconut milk  
2 pandan leaves, washed & knotted  
5-6 bananas, preferably pisang raja or pisang berangan  
Pinch of salt

### Tapioca Jelly:

100 gm tapioca flour  
120 ml boiling hot water  
Green Food Colouring  
Red Food Colouring

## METHOD

1. Peel and cut sweet potatoes into small diamond shapes. Rinse, then steam them separately until tender.
2. Bring the water and Gula Melaka to a boil, pass through a sieve into another, larger, pot.
3. Add the steamed sweet potatoes & yam, coconut milk and banana.
4. Bring to a boil, add the cooked tapioca jelly; turn off heat to prevent coconut milk from splitting.
5. Serve either warm or chilled.

### Tapioca Jelly:

1. Place the flour in a mixing bowl, add just enough boiling water to bind it into a dough. Divide into 2 portions, colour one green & the other red.
2. When cool enough to handle, roll into a long thick string on a well-floured surface & snip into pieces using a pair of scissors.
3. Bring a pot of water to a boil, add the snipped pieces. Boil until translucent & they float to the surface. Scoop out & place into a cool bowl of water till needed.

RENE JUEFRI

# CUCUR TOPI KUIH NEKBAT



 renejohari







## SWEETS & DESSERTS

# CUCUR TOPI

Rice Flour Hat Fritters

RENE JUEFRI

Serves: 3-4

Preparation time: 2 minutes

Total cooking time: 60 minutes



## INGREDIENTS

### Batter:

1 cup flour (all purpose)

1 cup rice flour

½ cup white sugar

¼ cup brown sugar

A pinch salt

## METHOD

1. In a mixing bowl, whisk the water and both sugars together, then add both flour and a pinch of salt. Mix the mixture well, making sure there are no lumps and the batter is smooth. Set aside to rest for 10 minutes.
2. Preheat the oil in a 8-10 inch wok on a medium-high heat (185°C-190°C/355°F-375°F)
3. Pour a ladle full of the batter into the hot oil (fry one portion at a time). The batter will cook from the edges towards the middle. Once the middle begins to cook, flip the fritter over and continue frying for a few more minutes until cooked through.
4. Remove the fritter from the wok and drain off any excess oil.
5. Leave to cool for a few minutes before serving.



## SWEETS & DESSERTS

# KUIH NEKBAT

Rice Flour Cakes Soaked In Syrup

RENE JUEFRI

Serves: 4-6

Preparation time: 20 minutes

Cooking time: 5 minutes



## INGREDIENTS

250 gm rice flour  
3 whole eggs  
120 g sugar  
Sunflower/corn oil ( to greasing the mold)

### Syrup:

250 g sugar  
2 cup water  
2 pcs pandan leaf  
2 cloves

## METHOD

1. On a low heat, lightly toast the rice flour for few minutes. The aim is to dry the flour out, not brown it so beware of over-toasting. Set aside to cool down.
2. In the meantime, make the syrup by placing all the ingredients in a pot and bring to the boil.
3. Reduce heat to medium and simmer till the sugar dissolves and the mixture thickens slightly. Leave aside to allow the pandan and clove to infuse with the syrup.
4. In a mixing bowl, whisk the eggs and sugar together for 5-7 minutes or till the mixture starts to fluff up.
5. Gradually spoon the flour into the egg mix, adding in little by little, folding as you go. Continue till all the flour is incorporated.
6. Preheat an oven to 180c. Place the mold in the oven for few minutes to warm it up, remove from the oven and grease the mold with some oil. Spoon the mix into the mold and place in the oven. Bake at 180c for 7-8 minutes till the cake is cooked. Remove from the mold and cool (the kuih can be stored at room temperature in air-tight container for 1-2 weeks).
7. Lightly soak the kuih in the infused syrup, then serve at room temperature, or slightly chilled.

JOHARI EDRUS

# BANANA AND COCONUT SAUCE PANCAKE



 iamchefjo





## SWEETS & DESSERTS

# BANANA AND COCONUT SAUCE PANCAKE

JOHARI EDRUS

Serves: 4

Preparation time: 10 minutes

Cooking time: 20 minutes



## INGREDIENTS

### Pancake:

- 1 banana
- 1 cup rolled oats
- 1/4 cup milk
- 2 tsp baking powder
- 1 TBSP apple cider vinega
- Some fresh banana leaves

### Coconut Cream:

- 1/2 cup fresh concentrated coconut milk
- 2 TBSP tapioca starch mixed w/1 TBSP water
- 1 pandan leaf
- Salt to taste

### Stewed Banana:

- 1 banana, peeled and cut into medium-thick slices
- 100g palm sugar
- 1/2 cup water
- 3 cloves
- 100g butter

### Garnishes:

- 1 TBSP toasted sesame seeds or crushed nuts

## METHOD

- 1. Stewed Banana:** Heat pan to medium heat; add a little butter.
- 2. Saute** the banana to caramelize slightly; add in chopped palm sugar and cloves and a little water. Simmer until slightly thick and silky. Remove cloves before serving.
- 3. Coconut Cream:** Heat the coconut milk in a saucepan over medium heat. Add salt, pandan leaf and flour mixture.
- 4. Cook** until slightly thickened; remove from heat and serve with pancake.
- 5. Pancake:** Combine all ingredients in a blender. Blend until smooth, then allow to rest for 5-10 minutes.
- 6. Preheat** a pan over medium heat and place a banana leaf on it. Once hot, pour in 1/4 cup batter.
- 7. Cook** for 1-2 minutes or until you can easily slide a spatula underneath.
- 8. Flip** and cook another 1-2 minutes.
- 9. Repeat** with remaining batter.
- 10. Serve** topped with stewed banana in palm syrup and coconut cream, sprinkled with toasted sesame seeds or crushed nuts.

ZALEHA OLPIN

# BINGKA LABU





## SWEETS & DESSERTS

# BINGKA LABU

Pumpkin Custard Bake

ZALEHA OLPIN

Serves: 6

Preparation time: 20 minutes

Cooking time: 50 minutes



## INGREDIENTS

1 cup pumpkin, roasted & mashed  
200ml coconut milk  
100ml water  
120g sugar  
160g plain flour  
3 medium eggs, lightly beaten  
1 tsp vanilla essence  
1 TBSP melted butter plus more to grease the pan  
Pinch of salt  
Sesame seeds to sprinkle on top (optional)

## METHOD

1. Prepare baking pan. Grease the bottom and sides with butter. Set aside.
2. In a mixing bowl, combine coconut milk, water and sugar. Whisk until sugar dissolves.
3. Add beaten eggs and whisk to combine.
4. Sift flour into the mixture and whisk to incorporate the flour into the wet mixture until you get a smooth batter.
5. Add the mashed pumpkin and whisk to combine.
6. Put the empty baking pan into a pre-heated oven at 180C for 5 minutes.
7. Pour the batter into the pan, sprinkle the sesame seeds and bake for 45-50 minutes until the top of the bingka is brown and a skewer inserted into the centre comes out clean.
8. Remove from oven to cool completely before slicing and serving.

Adapted from <https://phonghongbakes.blogspot.com/>

BOB ADNIN

# BUBUR SUM SUM DURIAN



edirule





## SWEETS & DESSERTS

# BUBUR SUM SUM DURIAN

Coconut Custard with Durian

**BOB ADNIN**

Serves: 6

Preparation time: 15 minutes

Cooking time: 30 minutes



## INGREDIENTS

50g rice flour  
100g sago  
800ml coconut milk  
200ml palm sugar syrup  
200ml durian paste  
2 TBSP yellow food-colouring  
Salt, a pinch  
300ml hot water

## METHOD

1. Soak the sago in water for 15 mins, then boil till soft but still al dente. If needed, add more hot water to prevent the sago going mushy. Once cooked, drain the sago and set aside.
2. In a clean pot add the coconut milk and rice flour. On a low heat, whisk the mixture till smooth.
3. Whisk through a pinch of salt, and continue cooking until a foam forms and the coconut milk cooks through.
4. Strain the mixture to remove any lumps, then set aside.
5. Combine the prepared sago with the durian paste and food-colouring until royally golden.
6. Divide the sago durian mixture into ramekins or glasses, filling till half full.
7. Pipe over the sago durian base with the coconut mixture, leaving room at the top of the palm sugar syrup.
8. Chill for 2 hours, or until set.
9. Just before serving, pour over the palm sugar syrup.



DAVE MURUGAYA

# APPAM BERAS



chefdave\_veganjourney



## SWEETS & DESSERTS

# APPAM BERAS

Coconut Milk & Rice Flour Pancake

DAVE MURUGAYA

Serves: 4-6

Preparation time: 13 hours

Cooking time: 20 minutes



## INGREDIENTS

### Appam:

- 2 cups raw rice (washed & soaked 4-5 hours)
- 1/2 cup cooked rice
- 1 tsp salt
- 1 tsp baking soda
- Water as needed (same level as rice in grinder)

### Coconut Milk:

- 300ml water
- 1 cup fresh shredded coconut
- Sugar to taste
- A pinch of salt


## METHOD

1. In a blender, grind the soaked rice and cooked rice with adequate amount of water.
2. Once the batter is completely smooth, transfer into a large container, add salt and baking soda, and mix well.
3. Cover the batter with a lid and keep in a warm place to ferment for about 8 hours.
4. Blend the shredded coconut with adequate amount of water and strain. Use only the milk and adjust the sweetness with sugar and a pinch of salt.
5. Heat appam chetty or non-stick skillet until water droplets sprinkled on it evaporate immediately.
6. Pour a ladleful of batter into the centre of the skillet.
7. Pick up the skillet and twirl it around so that the batter swirls all the way to the edges of the pan.
8. Cover the skillet and allow the appam to cook for approximately 2 minutes.
9. When edges are brown, gently lift the appam from one side and move the skillet so that the appam moves freely.
10. Slide appam off the skillet onto a plate and serve immediately with coconut milk.

DATO' ISMAIL AHMAD

# LEMPENG PISANG



 ChefDatoIsmail





## SWEETS & DESSERTS

# LEMPENG PISANG

Malay-Style Banana Pancake

DATO' ISMAIL AHMAD

Serves: 4

Preparation time: 5 minutes

Cooking time: 15 minutes



## INGREDIENTS

2 cups flour  
1 egg  
6 ripe bananas (mashed)  
5 TBSP sugar  
A pinch salt  
½ cup grated coconut  
1 cup water  
1 cup coconut milk  
¼ cup melted butter  
Banana leaves

## METHOD

1. In a mixing bowl, combine all the ingredients except the banana leaves. Stir until the batter is smooth.
2. Heat a pan on medium heat and lightly grease with some oil.
3. Place a piece of banana leaf into the pan then ladle some of the batter over half the leaf, spreading it evenly.
4. Fold the leaf over to cover the battered half and fry for 2-3 minutes, then flip the parcel over and continue to fry until the banana leaf blisters and crispens, and the batter is cooked through.
5. Serve hot.

FAUZIA MAUNG KHUHRO

# FRUIT CHAT





## SWEETS & DESSERTS

# FRUIT CHAT

Fruit Salad with Masala

FAUZIA MAUNG KHUHRO

Serves: 4-6

Preparation time: 15 minutes



## INGREDIENTS

4 Guavas  
4 Bananas  
2 red or green apples  
4 Oranges  
Any other seasonal fruit  
200 g boiled chickpeas (optional)  
250 ml orange juice  
100 ml lemon juice  
2 TBSP chopped mint leaves

Chat Masala to taste  
Available at Asian food stores, or to make your own, mix the following together:

1 tsp toasted cumin powder  
1/2 tsp red chilli powder  
1/4 tsp white pepper powder  
1/4 tsp black salt or regular salt  
1/4 tsp ginger powder  
Pinch of fennel seed powder  
2-3 tsp sugar

## METHOD

1. Dice all the fruit into bite-sized pieces; add orange juice, lemon juice, and chat masala.
2. Mix thoroughly and chill.
3. Serve with some chopped mint leaves sprinkled on top.

# ZAKIAH OMAR & HANNO BAETHE

## TEPUNG PELITA BADAK BERENDAM KUIH BAKAR



daundaun.berlin





## SWEETS & DESSERTS

# TEPUNG PELITA

Coconut Custard & Pandan Layer

ZAKIAH OMAR &  
HANNO BAETHE

Serves: 12

Preparation time: 15 minutes

Cooking time: 15 minutes



## INGREDIENTS

10 pandan leaves  
160g rice flour  
200g sugar  
1 L water  
500 ml coconut milk  
250 ml water  
6 TBSP rice flour  
½ tsp salt

### Tools:

12 small glass dessert molds  
a few drops of colouring for a stronger green colour

## METHOD

- 1. For The Green Layer:** Clean and cut the pandan leaves and blitz with 250 ml of the water. Strain to get the juice.
- Add all ingredients into a heavy pan and cook over low heat, stirring constantly, until thick. Make sure there are no lumps.
- The mixture is ready when it turns glossy and big bubbles pop.
- Sprinkle a bit of granulated sugar on the bottom of each mold.
- Pour in the green layer mixture to about 3 cm high, depending on the mold.
- 6. For The White Layer:** Cook all the ingredients on low heat until smooth and thick.
- Pour onto the green layer to slightly less than the green layer.
- Let cool, chill in the refrigerator and serve.





## SWEETS & DESSERTS

# BADAK BERENDAM

Soaking Rhinos

ZAKIAH OMAR &  
HANNO BAETHE

Makes: 24

Preparation time: 30 minutes

Cooking time: 40 minutes



## INGREDIENTS

### Filling:

200 g grated coconut or dessicated coconut  
200 g palm sugar  
2 pandan leaves, knotted  
200 ml water

### Dough:

250 g glutinous rice flour  
8 pandan leaves  
250 ml water  
Pinch of salt

### Coconut cream:

500 ml coconut milk  
1 TBSP rice flour  
½ cup water  
½ tsp salt

## METHOD

- 1. Filling:** Place palm sugar and pandan leaves in a pan. Add water. Bring mixture to a boil. Then lower heat and cook till dry.
- Let cool. Form into balls of about 15 g each and set aside. You can prepare this in advance. Keeps in the refrigerator for a couple of days.
- 3. Coconut milk cream:** In a pan, bring coconut milk mixed with water and salt to a boil.
- Lower heat and add rice flour. Stir well with a whisk.
- Once it turns creamy, take off the heat and set aside.
- 6. Making the balls:** Blitz pandan leaves with the water and sieve.
- Mix glutinous rice flour and pandan water in a bowl until you get a soft smooth dough. Add either flour or water if it is too dry or wet.
- Take slightly more of the dough than the ball of filling, form into a ball and flatten.
- Place filling in the centre and close. Roll gently to get the ball shape. Place on a tray.
- Once all are done, bring water to a boil in a pot.
- Gently place the glutinous rice balls in the boiling water. The number depends on your pot. Do not overcrowd. The balls should have enough space around them.
- When the glutinous rice balls float to the surface, they are done. Takes about 5 minutes.
- Fish them out and place in a flat, deep serving dish. Let cool and pour coconut milk cream over to cover them.



## SWEETS & DESSERTS

# KUIH BAKAR

Baked Egg Pandan Coconut Milk Custard

ZAKIAH OMAR & HANNO BAETHE

Makes: 24 muffin-sized cakes

Preparation time: 10 minutes

Cooking time: 50 minutes



## INGREDIENTS

4 pandan leaves, cut into pieces

250 ml water

275 g all-purpose flour

4 eggs

300 ml coconut milk

20 ml evaporated milk

250 g sugar

Pinch of salt

3 TBSP ghee

White sesame seeds

## METHOD

1. Preheat oven to 200°C and heat the moulds.
2. Blend the 4 pandan leaves in 250 ml of water and strain to extract the juice.
3. Place the pandan juice, flour, eggs, coconut milk, evaporated milk, sugar and salt in a food processor and blend till fine and creamy.
4. Grease the heated moulds with ghee.
5. Pour the batter into the moulds, then sprinkle generously with sesame seeds.
6. Bake at 180°C for 40 minutes on top and bottom heat
7. Add another 5 to 10 minutes under top heat for a crusty top.
8. Dislodge the cakes using a knife.
9. Cool and serve.

NB. The Kuih Bakar can be stored in the fridge for a few days or frozen for months.

Just reheat refrigerated ones in a microwave. Defrost frozen Kuih Bakar before reheating.

Courtesy of Kalsom Taib and Hamidah Abdul Hamid from their book "Malaysia's Culinary Heritage: The Best of Authentic Traditional Recipes"

SALSABILA ABBAS

# PUDING KOKTAIL



 BellaPasticeria





## SWEETS & DESSERTS

# PUDING KOKTAIL

Cocktail Pudding with Sauce

SALSABILA ABBAS

Serves: 5-6

Preparation time: 10 minutes

Cooking time: 30 minutes



## INGREDIENTS

2 TBSP custard powder  
100 g sugar  
1 egg  
1000 ml fresh milk  
¼ tsp salt

### Additional:


3 TBSP custard powder  
2 TBSP water  
1 can fruit cocktail

## METHOD

1. Prepare the pudding mould. Wash and leave them a little bit wet. Keep aside.
2. In a small bowl, mix custard powder with 4 tablespoons of milk. Add in egg and sieve the mixture.
3. Warm the rest of the milk in a separate pot. Add in sugar and salt. Mix the mixture until all sugar has dissolved.
4. Put the custard mixture in the warm milk and cook until thicken. This takes about 5 minute on medium flame.
5. When the mixture begins to boil, turn off the flame.
6. Divide the mixture into 2. Keep one part in a bowl. This is the sauce. Refrigerate overnight.
7. The pudding : Mix the rest of the custard powder with 2 tablespoons of water. Add into the pot and mix well.
8. Cook for another 5-10 minutes or until the mixture thickens.
9. Pour the pudding into the moulds and keep refrigerated for at least 2-3 hours.
10. Serve cold with fruit cocktail and pudding sauce.



For more information, collaborations ,  
advertising and interviews, please contact:  
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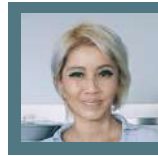
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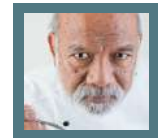
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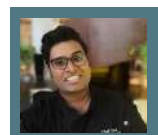
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