



Onde Onde



This is a very popular sweet dessert or snack found in Malaysia and Singapore. They are very easy to make and keep well in the fridge. Traditionally coconut sugar would have been used, but we find that rough brown sugar cubes have a better texture and flavour. Makes about 12.

- 1 tbsp pandan extract (online or from Asian supermarkets)
 - 350g glutinous rice flour
 - 100ml coconut milk
 - 1 tsp fine salt
 - 200g brown sugar cubes
 - 200g desiccated coconut
1. Place the pandan extract, rice flour, coconut milk and 1/2 tsp salt in a bowl and mix well to make a dough. If it is too sticky, add a little desiccated coconut.
 2. Roll the dough into small balls of about 2-3 cm in diameter.
 3. Press a sugar cube into the centre of each ball, wrapping the dough around it to ensure it is enclosed.
 4. Mix the desiccated coconut with the remaining salt and spread onto a plate.
 5. Bring a pan of water to the boil, then drop the balls in a few at a time. When they have risen to the surface, lift them out with a slotted spoon, shake off excess water and roll in the coconut.
 6. Leave to cool before serving - the sugar can get very hot!