

Onde Onde

To Make Skin: -

Pandan leaves, blend to form juice	20 leaves
Glutinous rice flour	200g
Salt	¼ tsp
Warm coconut juice (Santan)	½ cup
Grated coconut mixed with 1 pinch salt	

For Filling: -

Palm sugar, cubed	60g
Brown sugar	10g

Method: -

1. Pound pandan leaves, add a little water and pound.
2. Strain using a sieve to obtain thick green colour juice and put aside.
3. Put sifted glutinous rice flour and pinch of salt in a mixing bowl.
4. Pour in warm coconut juice and pandan juice; stir well to form smooth dough.
5. If dough is too stiff, add a little water; if it is too wet, add a little glutinous flour.
6. Divide dough into 20 small pieces and form lime-size balls.
7. Flatten each piece on your palm.
8. Put a cube of palm sugar and brown sugar in the centre, wrap to form ball sized.
9. You have to wrap up carefully so the filling won't leak when bring to boil.
10. Drop the Onde-Onde into boiling water.
11. When the balls are cooked they will float.
12. Scoop up the Onde-Onde with a ladle and put into the bowl with grated coconut.
13. Pick it up, put on plate and serve.

