



Sweet Treats



INGREDIENTS

- 250 gr pumpkin
- 125 gr grated coconut
- 75 gr rice flour
- 50 gr sugar
- 1/2 teaspoon salt
- 10 banana leaves



PREPARATION

1. Combine pumpkin, grated coconut, rice flour, sugar and salt into a smooth dough.
2. Break the fibers of the banana leaves to allow for easy folding. Do this by steaming the leaves for 10 seconds, placing them over an open gas flame for 5 seconds or cooking them in the microwave oven for 3 seconds on HIGH.
3. Place 2 heaped tbsp pumpkin filling in the centre of a banana leaf and fold long edges of banana leaf in towards each other. Bend open ends back and tuck under parcel. Continue until mixture is used up. Steam parcels for 25 minutes. Cool to room temperature before serving.



Sumping Waluh

Steamed Pumpkin Cake

Sumping waluh is a traditional dessert made from pumpkin. These little cakes are so incredibly delicious, plus they are dairy free & gluten free. It's the perfect way to end a meal or enjoy as a little snack.

Bubur Sumsum

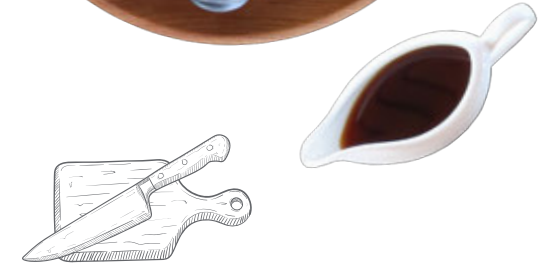
Rice Flour with Coconut Milk Porridge

Bubur Sumsum is a traditional porridge made with rice flour and is a very simple to make, nourishing Balinese household staple dish. Pandan leaf is added during the cooking process to color it a light green and enhance the flavor. It maybe eaten hot or cold and when served, a sauce of brown palm sugar is often added.



INGREDIENTS

- 200 grams of rice flour
- 200 ml of coconut milk
- ± 1 liter of water
- 2 pieces of pandan leaves
- Salt to taste
- Green food coloring
- 500 grams of brown sugar
- ± 1 liter of water for syrup
- 1 vertebra ginger sliced



PREPARATION

1. Enter 200 grams of rice flour porridge into a large size pot, add 200 ml of coconut milk with water and stir until blended, if too thick add more water until the dough is really liquid
2. Add 2 pieces of pandan leaves and green food coloring to taste
3. Heat a pan of rice flour porridge, add salt to taste and continue to stir until the porridge thickens and looks slick and lift Bubur Sumsum is a traditional porridge made with rice flour and is a very simple to make, nourishing Balinese household staple dish. Pandan leaf is added during the cooking process to color it a light green and enhance the flavor. It maybe eaten hot or cold and when served, a sauce of brown palm sugar is often added.
4. For the brown sugar sauce : Place 500 grams of brown sugar and mix it with plain water about 10 cups, place 1 vertebra ginger sliced and boil until the sugar becomes liquid and then lift
5. For Serving: Put a few tablespoons of riceflour porridge in a serving bowl and pour sauce brown sugar to taste, delicious when eaten warm or cooled in the refrigerator.



Dadar Gulung

Indonesian
Coconut Pancakes



INGREDIENTS

Pancake Sheets

- 250 gr or 2 cups of all purpose flour
- Pinch of salt
- 2 eggs
- 300 ml coconut milk
- ± 300 ml water
- Few drops of pandan paste or green food colouring

Filling

- 250 gr finely grated coconut (desiccated coconut in the baking section will suffice if you can't get fresh coconut and grate it)
- 150 gr palm sugar (or 100 gr castor sugar)
- 100 ml water
- 2 tablespoons cinnamon
- Pinch of salt
- Pandan leaves (optional)

METHOD

Pancake Sheets

Put about a tablespoon of the filling in the middle of the pancake and spread it a little with the back of the spoon. Flip the bottom of the pancake over the mixture before folding each side of the pancake in like a tortilla. Continue to roll it. Enjoy with some lime squeezed over the pancake, or even better, a scoop of ice cream!

PREPARATION

1. To make pancake batter combine flour, salt, eggs, and coconut milk then mix
2. Add water while stirring until the batter has a thin consistency. Exactly how much water varies depending on whether you used coconut milk or coconut cream (which is thicker)
3. Beat the batter to remove lumps
4. Add a few drops of pandan paste or green food colouring
5. To make the filling combine the coconut, sugar, salt, cinnamon and water in a pot on the stove. Add torn up pandan leaves to the mixture if you have
6. Mix continuously on a medium heat for about 5 minutes, or until water has evaporated and the mixture is moist (not dry)
7. Do not let the mixture burn
8. Remove from heat and remove the pandan leaves. Set aside
9. Put some butter in a heated pan on the stove spread it around the pan
10. Spoon some batter into the centre of the pan and spread it to the edges by swirling your wrist
11. Flip after a minute, or when there are bubbles on the pancake and it has cooked through
12. Put pancake on a plate when cooked



Kolak Pisang

This banana compote is one of the most popular desserts throughout the Indonesian Archipelago and is made with palm or coconut sugar, coconut milk and pandan leaves. It can also be made with sweet potato, jackfruit or cassava.



INGREDIENTS

- 2 ripe plantains (bananas), medium size, cut askew
- 1 pieces of medium-sized red potatoes cut into cubes
- 75 grams of cassava, cut into quarters
- 75 grams of pumpkin, cut into cubes
- 75 grams ripe jackfruit, cut into thirds
- 25 grams palm fruit, cut into thirds
- 1 pieces of Pandan leaves, knotted
- ¼ tsp vanilla
- ¼ tsp salt
- 250 grams of brown sugar, finely shredded
- 1 tbs white sugar
- 600 ml of water
- 250 ml coconut milk



PREPARATION

1. Bring the water to a boil, add palm sugar or coconut sugar, salt, white sugar, and the Pandan leaves. Stir until the sugar melts and then strain before adding the coconut milk
2. Add the coconut milk, stirring constantly and slowly over low heat until boiling and coconut milk is not separating
3. Add palm fruits, plantains or bananas, sweet potatoes, pumpkins, cassavas, and jackfruits
4. Cook until all ingredients are soft, taste to ensure quality
5. Serve either hot or cold by adding ice cubes

Laklak

Jaja Laklak is a traditional Balinese cake made with rice flour. This sweet, flat round cake is about 3 to 6 centimeters in diameter with a thickness of between 5 to 7 millimeters. A favorite in Bali during tea & coffee service, this light green cake gets its distinctive color and flavor from the addition on pandan leaves during the blending of the dough. When served it is topped with shredded coconut and sprinkled with palm sugar and has an addictive sweet taste.



INGREDIENTS

- rice flour 200 grams
- hot water of 200 ml
- hot coconut milk 500 ml
- pandan/suji leaf juice 2 tbsps
- 1 teaspoon baking powder
- 1 pinch of salt
- 100 gr grated coconut, steamed and add a pinch of salt

Brown Sugar Sauce:

- 100 grams of brown sugar
- 100 grams of granulated sugar
- pandan leaves 1 sheet
- water 250 ml

PREPARATION

1. Place the rice flour in a container, pour the hot water and mix well
2. Pour the coconut milk little by little, until dough is smooth.
3. Add the pandan leaf juice, baking powder, and salt. Stirring until well combination.
4. Prepare cake mold-lak lak (in the form of a skillet that has a small size of clay), preheat. Pour cake batter vegetable-lak lak half a spoon, cap molds, and cook until cooked, remove from heat.

PALM SUGAR SYRUP

1. Boil all of the ingredients, strain and keep aside
2. Sprinkle on top of pie-lak lak with steamed grated coconut, drizzle palm sugar sauce



Bubur Injin

Black Glutinous Rice Porridge with Coconut Milk



INGREDIENTS

Porridge

- 125 grams white glutinous rice
- 125 grams black glutinous rice
- 1 ½ litres water
- 2 pandan leaves
- 250 grams coconut sugar (can be substituted for palm sugar)
- Pinch of salt

Coconut Milk Sauce

- 350 cc thick coconut milk
- ¼ teaspoon salt
- 2 pandan leaves



PREPARATION

Porridge

1. Soak black glutinous rice in water overnight.
2. Drain the rice. Cook with water and pandan leaves until soft and thick.
3. Add coconut sugar and salt, and continue cooking until the sugar is dissolved and the water is absorbed.

Coconut Milk Sauce

1. Cook thick coconut milk with salt and pandan. Serve this porridge with coconut milk sauce.

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