

Ondeh Ondeh Keledek



FILLING

- 1 kg sweet potatoes washed, steamed and mashed
- 8 screw pine leaves (daun pandan) - wash and drain
- 2 tsp green food colouring
- 90 g tapioca flour
- 500 g palm sugar (gula melaka)
- 1 tsp salt
- 1 1/2 kg coconut, grated

DIRECTIONS

1. Scrub the sweet potatoes and steam for 40 mins until cooked. Remove the skin and mash the sweet potatoes well with a potato masher.
2. Slice screw pine leaves and pound or blend in electric blender to extract juice. Add sieved screw pine juice to mashed sweet potato. Add green coloring and tapioca flour and knead into the sweet potato until mixture is pliable. If it is still sticky, add another 1 or 2 tablespoons of tapioca flour.
3. Cut palm sugar into 1cm (half inch) pieces.
4. Add salt to grated coconut and set aside for coating.
5. Divide dough into quarters. Work on ¼ portion first, covering the rest with a damp cloth. Roll the quarter portion 1cm (half inch) thick and divide into 10 equal parts. Roll each as big as marbles.
6. Flatten on your palm and place a piece of cut palm sugar in the center. Wrap the dough over the palm sugar and shape it into a ball. Keep on doing until all the dough is used up.
7. Fill a large saucepan with 3/4 full of water and bring to the boil. Drop the Ondeh Ondeh, one at a time, into boiling water.
8. Cook 6-7 at a time, removing the Ondeh Ondeh when they float to the surface.
9. Drain away the water and roll the Ondeh Ondeh in the grated white coconut. Ready to serve.