



Pulut Hitam

NIBBLEDISH CONTRIBUTOR

Ingredients

1) 240g Black glutinous rice. 2) 7 cups Plain water 3) 4 cups Coconut milk or fresh milk 4) 2 Pandan leaves, knotted 5) 1/2 cup Sugar 6) Pinch of salt Topping: 1) 1/2 Tbs Tapioca flour or cornflour combined with 2 Tbs water to form a paste. 2) 1/2 cup Thick coconut milk 3) Pinch of salt

Instructions

1) Glutinous rice soak overnight. Rice washed & drained. 2) Put rice in pot with water and pandan leaves. 3) Bring to a boil and continuously stir to reduce burn at bottom. 4) Once the rice split open and coconut milk thicken. Reduce heat and set a side. For Topping: 1) Heat coconut milk, salt, flour paste and pandan leaves. 2) Reduce heat to low, remove pandan leaves. 3) Simmer for 45 minutes until liquid is thick. 4) Serve in a bowl and top with coconut milk paste.