



Kueh Talam Ubi (Tapioca)

NIBBLEDISH CONTRIBUTOR

Ingredients

Bottom Layer: 1) 900g tapioca, grated 2) 250g castor sugar 3) ½ tsp salt 4) 350ml thick coconut milk
Top Layer (sift): 1) 80g rice flour 2) 90g tapioca flour 3) 1 tsp green pea flour 4) 1 tsp salt 5) 225ml thick coconut milk

Instructions

TO MAKE THE BOTTOM LAYER; 1) Squeeze off excess liquid from the grated tapioca and combine with sugar, salt and thick coconut milk in a non-stick pan. 2) Cook over low heat until mixture turns into a thick batter. Pour the batter into a lightly-greased 23cm square tray. 3) Steam for 20 minutes. FOR THE TOP LAYER: 1) Combine the different types of flour, salt and coconut milk in a non-stick pan. 2) Cook until mixture turns into a soft paste-like batter. Pour batter over the tapioca layer and steam for 15-20 minutes. 3) Remove the talam from the steamer and let it cool completely before cutting into square serving pieces.