



# Talam Kacang Hijau Nona Manis

NIBBLEDISH CONTRIBUTOR

## Ingredients

400 gm sifted green bean flour 100 gm hoen kwee flour 80 gm sifted tapioca flour 600 gm palm sugar 200 gm fine sugar 1 tsp salt 2500ml thick coconut milk 2 tsp green food colouring 2 pandan leaves 7 inch square baking tin

## Instructions

1) Heat coconut milk with palm sugar, fine sugar and pandan leaves until sugar dissolves. Strain and put aside to cool. 2) Combine all ingredients in a big bowl and add the coconut milk little by little until finish. 3) Stir till mixture is smooth, strain and divided into 2 potions. 1 potion add in green food colouring and the other without any colour. 4) Grease baking tin and line with greaseproof paper. Place baking tin in steamer and steam for 5 minutes. 5) Remove baking tin from steamer. 6) Pour in ½ cup of the first colour batter; return baking tin to steamer and steam for 5 minutes. 7) Remove baking tin from steamer, pour in ½ cup of the second batter without any colouring and steam for 5 minutes. 8) Repeat the layering and steaming with a different colour of batter for each layer. After pouring in the last layer, steam for 15 minutes to cook through. 9) Remove and let cool. Cut into serving pieces.