



Orh Nee (Yam Paste)

NIBBLEDISH CONTRIBUTOR

Ingredients

400gm of yam (peeled, steam and mashed)

Sugar (4 to 5 heapful tablespoon)

5 tbsp Coconut milk / milk

small piece of pumpkin (steamed)

Instructions

Peel and slice yam into pieces, easier to steam that way.

Steam the yam and pumpkin for 30min or until soft

Mash the yam.

Add 4 or 5 heapful tbsp of sugar and coconut milk to yam. Cook on low heat till sugar dissolves and you get the smooth consistency.

If it is a little too dry, add some water as desired.

For this yam paste dessert, you can add sugar, coconut milk to suit your taste.

Top with pumpkin and serve.

You may add ginkgo nuts if desired. Can't get them where I am residing.
