

Malaysian Pandan Pancakes with palm sugar and coconut stuffing

Season: Summer

Serves: 25 pancakes

Recipe source: adapted from East Cook Explore

Equipment: Mixing bowl Sieve Whisk Wooden spoon Jug Scales Measuring spoons and jug Saucepan Spatula Frypan Dessert spoons Serving platters	Ingredients: <u>For the filling:</u> 200g desiccated coconut 75g palm sugar 2 1/2 tbsp white sugar 1/2 cup water <u>For the pancake batter:</u> 300 g plain flour 1/2 tsp salt 250 ml pandan water blend 250ml water + 15 pandan leaves (already done for you) A couple of drops pandan essence (optional) 400 ml/ 1 Can Coconut Milk 1 egg, lightly beaten 1 tbsp vegetable oil and/or butter for frying Coconut cream to drizzle as garnish
----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

What to do:

For the batter

1. Blend the pandan leaves with some water (already done for you)
2. Squeeze the green juice through some muslin or a fine sieve. This will result in a fragrant jewel green liquid (already done for you).
3. Sift the flour in a mixing bowl and make a well, add the salt.
4. Pour in the pandan juice, coconut milk and the beaten egg and mix well.

5. Adjust your ingredients if needed to make a batter that coats the back of your spoon.
6. If the pancake batter is not green enough, add a couple of drops of pandan essence.
7. Leave aside and make the filling.

Coconut Filling

1. To make the filling, chop up the palm sugar if it is in a block.
2. In a pan, melt the palm sugar, sugar and the pandan leaves (if using) in water over a low heat
3. When the sugar is melted, add the coconut and stir well.
4. If the mixture looks a bit too dry, add a bit more water.
5. Cook on a low heat for about 10 minutes, stirring regularly. You want the coconut mixture to be moist and not dry.
6. Let it cool before the next step

Assembly:

1. Make the pancakes in a small frying pan. It might take a few test pancakes to get the pan seasoned correctly. Heat the pan on a medium heat. Add a little oil and/or butter.
2. Spoon 2 tbsp (40ml) of the pancake batter into the pan and spread evenly over the base and cook for about 1 minute on each side. It should be cooked through but not too brown. Repeat with remaining batter, topping up oil/butter as needed.
3. Layout the pancake on a clean surface and spoon on a heaped dessert spoon of the coconut filling.
4. Fold like a spring roll. Roll up firmly and place seam side down.
5. Serve with a drizzle of coconut cream.