



Kueh Salat (Steamed Glutinous Rice with Pandan Custard)

Overview

Difficulty: Easy

Servings: 10 - 15

Preparation Time: 220 mins

Cooking Time: 195 mins

Ingredients

Pandan Custard Layer

100ml Water (To Extract Pandan Juice)

480ml Coconut Milk

8 Eggs (Beaten)

10 Pandan Leaves

320g Caster Sugar

1 Tablespoon Corn Flour

1 Tablespoon Plain Flour

Glutinous Rice Layer

80ml Coconut Milk

300ml Water (To Soak Blue Pea Flowers)

10g Corn Flour

10g Salt

30g Dried Blue Pea Flower

60g Glutinous Rice

For Soaking Rice Water

For Greasing Oil

For Lining Baking Tin Baking Paper

1. Methods for Pandan Custard Layer

Step 1

Cut pandan leaves into smaller pieces and feed into slower juicer. Add 100ml water, to extract juice.



Step 2

Over a bain-marie, add in coconut milk, eggs, caster sugar, the pandan juice, corn flour, and plain flour. Whisk well until a custard texture is formed.



Step 3

Strain the pandan custard, and set aside.



2. Methods for Glutinous Rice Layer

Step 4

Pre-heat oven to 100°C with 'Steam' mode.



Step 5

Soak glutinous rice in water for about 3 hours.
Tip: Prepare this the night before to save time!



Step 6

Soak blue pea flowers in water for about 15 minutes. Strain water from the blue pea flowers.



Step 7

Strain water from the soaked glutinous rice, and steam for about 45 minutes or until cooked.



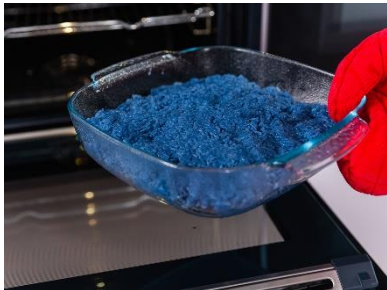
Step 8

Add in coconut milk, salt and blue colouring from the blue pea flowers, to the steamed glutinous rice and mix well. Steam the rice again for about 30 minutes or until the rice is soft.



Step 9

Remove the steamed glutinous rice from the oven, and let it cool completely.



Step 10

Brush a tray of your preferred size with oil and line with baking paper. Set the glutinous rice evenly in the tray and press firmly to ensure that the rice is compact.



Step 11

Sprinkle corn flour evenly over the glutinous rice layer.



Step 12

Pour the pandan custard over, and use a chopstick to poke through the rice. This ensures that both layers sticks together smoothly.



Step 13

Steam for about 120 minutes or until the custard is cooked.



Step 14

Let the Kueh Salat cool completely before taking it out of the tray.



Step 15

Cut to desired size and enjoy!

