



Kueh Lapis Sagu (Steamed Layer Cake)

Overview

Difficulty: Hard

Servings: 10 - 15

Preparation Time: 50 mins

Cooking Time: 100 mins

Ingredients

50ml Water (To Extract Pandan and Suji Leaves Juice)

500ml Coconut Cream

500ml Warm Water (To Soak Blue Pea Flowers)

700ml Water

2 Beetroots

10 Pandan Leaves

10 Suji Leaves (Daun Suji)

30g Tapioca Flour (To Stabilise the Colour)

80g Blue Pea Flowers

175g Rice Flour

500g Tapioca Flour

600g Caster Sugar

2 Tablespoons Cooking Oil

Methods

Step 1

Pre-heat the Steam-Combi Oven to 100°C using 'Steam' mode.



Step 2

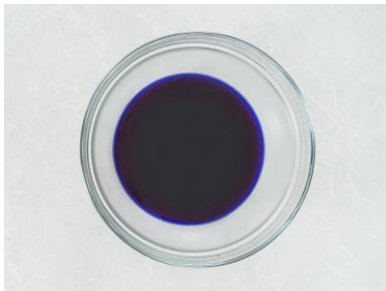
Prepare ingredients for colour extraction:

Cut the pandan and suji leaves into smaller pieces, then peel and quarter beetroot.



Step 3

Soak blue pea flowers in warm water for about 10 minutes, then strain to extract blue colouring.



Step 4

For green colour, feed the pandan and suji leaves into a slow juicer. Add water to extract juice.



Step 5

For pink colour, feed the quartered beetroots to the slow juicer and collect the juice. Use a clean juice drum so that colours do not mix.



Step 6

Pour 60ml of each colour separately into 3 small mixing bowls and add 10g of tapioca flour into each bowl. Mix well, and set aside.

Tip: Adding tapioca flour at this stage helps to stabilize and thicken each colour. You can also add more extracted colouring if you prefer a more intense colour.



Step 7

In a large mixing bowl, add tapioca flour, rice flour, caster sugar, coconut cream and water. Mix well using a hand blender.



Step 8

Separate four mixture equally into 3 bowls. Then add in the colouring into each bowl, and whisk well.



Step 9

Brush a tray of your preferred size with oil. Pour 200ml of pink mixture into the tray for the first layer and steam for 8 minutes.



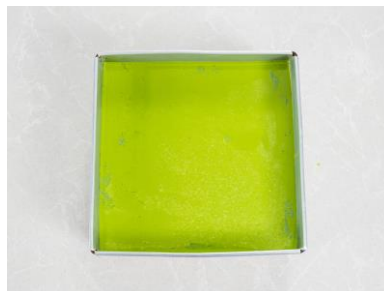
Step 10

Ensure that the pink layer is cooked, then pour 200ml of the blue mixture. Steam for 8 minutes.



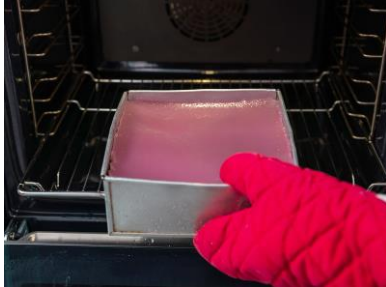
Step 11

Ensure that the blue layer is cooked, then pour 200ml of blue mixture. Steam for 8 minutes.



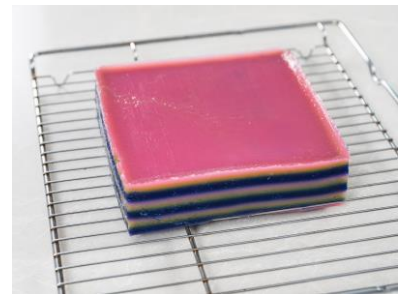
Step 12

Repeat steps 10 and 11 until the tray is filled.



Step 13

Let the steamed cake cool completely, before taking it out of the tray.



Step 14

Cut to desired sizes and enjoy!

