

Biji Salak – Sweet Potato Balls

<p>Equipment:</p> <p>Measuring cups and spoons 3 medium sized saucepans Steamer Wooden spoons Mixing bowls</p>	<p>Ingredients</p> <p><u>Sweet potato dumplings</u> 1 kg sweet potatoes 350g tapioca starch 1 tsp salt</p> <p><u>Syrup</u> 1 litre of water 6 pandan leaves knotted (or ½ tsp vanilla essence) 200 g dark brown sugar 1/2 tsp of salt 45 g tapioca starch</p> <p><u>Coconut sauce</u> 400g coconut cream (not coconut milk) 1/2 tsp salt 100 ml water</p>
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What to do:

1. Cut the sweet potato into small 1 cm squares and steam for 15 minutes until soft. Drain off any moisture and mash until smooth. When the sweet potato has cooled add the tapioca starch and salt. The mixture should be a thick play dough consistency and can be adjusted with more tapioca starch or water.
2. Roll the mash into balls the size of marbles. Put aside.
3. Now create the syrup by gently heating the water, pandan leaves (or vanilla essence), dark brown sugar and salt. Let this simmer gently for 15 mins. It should thicken up.
4. Meanwhile in another saucepan gently heat the coconut cream, salt and water. **DO NOT BOIL!**
5. Now add the rolled balls of sweet potato to the sugar syrup and bring to the a gently boil. The syrup will become quite glossy and thick,
6. Serve with the coconut cream. Enjoy!