

Indonesian Dadar Gulung – Sweet Coconut Pancakes

<p>Equipment:</p> <p>Scales Measuring cups and spoons Medium saucepan Frypan Spatula</p>	<p>Ingredients:</p> <p><u>Filling</u> 250 g grated coconut 150 g palm or 100 g caster sugar 5 cm cinnamon stick 100 ml water Salt to taste</p> <p><u>Pancake</u> 250 g plain flour 1 egg 250 ml thick coconut milk 200 ml water 1 teaspoon juice from Pandan leaves or few drops of pasta pandan if you have it (this one for colouring) Salt to taste</p>
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What to do:

1. Place the water, salt, sugar and cinnamon stick in a saucepan and heat until the sugar is dissolved. Add the remaining filling ingredients to the saucepan and cook until all the liquid has evaporated. Constantly stir for approximately 5 minutes or until the mixture is dry. But don't let it burn! Set aside and remove the cinnamon stick.
2. Blend the pandan leaves with 150 ml water, squeeze the pulp then sieve the water. If you use pandan paste or food coloring, skip this step.
3. To make pancake: combine egg, coconut milk, salt with the rest of water. Whisk them well into a smooth batter, just like you make pancake mixture. Then add Pandan paste/juice or green food coloring. Slowly add the flour, whisk them well until it creates smooth batter. When it's ready, prepare non-stick frying pan (use 8-inch frying pan if you have) and pour 2-3 tablespoon of the batter into the pan. Make sure the pan is equally covered with the batter so it becomes a thin layer pancake.
4. Remove pancake from frypan.
5. Place 2 teaspoons of coconut filling on the near edge of the pancake. Then tuck in the left and right sides and fold over once more then roll.
6. Continue making more pancakes.