



Steamed Banana with Grated Coconut and Gula Melaka

*Recipe by:
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*Serves:
4 to 6 persons*

Ingredients:

8 pisang raja
80g grated coconut
150g gula melaka
3 banana leaves
½ cup of water

Seasoning

A pinch of salt

Methods:

1. Wash banana leaves and wipe dry. Cut 2 of the banana leaves into eight 8cm x 8cm. Set aside.
2. Put the gula melaka in a saucepan. Add ½ cup of water and boil at low heat till the gula melaka is fully melted, stirring it occasionally. The consistency of the liquid should be slightly runny, like a syrup. Extra gula melaka can be kept in the fridge for up to a month.
3. Add a pinch of salt to grated coconut. Place a sheet of banana leaf on the steam tray.
4. Spread grated coconut on the banana leaf and steam at 100°C for 5 minutes. Set aside.
5. Place bananas on perforated tray and steam at 100°C for 15 - 20 minutes, or until the skin of the banana is soft.
6. Place each plate with a banana leaf. Peel the banana skins, and place bananas on the plates. Sprinkle some grated coconut, and drizzle gula melaka sauce over the bananas. Serve hot.

Cooking Tips:

You can find pisang raja from the wet market. You can also use Del Monte bananas if you cannot find pisang raja.
The dessert goes well with ice cream too.
You can substitute gula melaka with caramel sauce.
Use bananas that are ripe. Ripe bananas are sweeter and more fragrant.

