

JOJONGKONG



Ingredients:

Green dough:

- 3 Tbsp Rice Flour
- 1 Tbsp Tapioca Flour
- To taste Pandan Paste
- 350 ml Water + Coconut Milk
- 2 Tbsp Granulated Sugar

Brown sugar sauce:

- 30 g brown sugar
- 100 ml water

White dough:

- 3 Tbsp Rice Flour
- 1 Tbsp Tapioca Flour
- 350 ml Water + Coconut Milk
- 1 Tbsp Granulated Sugar
- 1 Pandan Leaf
- Salt to taste

The Process:

-, make the brown sugar sauce, by mixing brown sugar shavings and water, cook until boiling and the brown sugar melts.
-, mix green dough ingredients, cook until thickened, set aside.
-, mix white batter ingredients, cook until thickened.
-, pour brown sugar into a container, add 1/2 green mixture, then add white mixture until full.
-, Jojongkong is ready to be served