

KETUPAT SOTONG

BAHAN-BAHAN

- 30 ekor sotong
- 7 keping gula melaka
- 2 biji kelapa (diambil santan)
- 1 sudu teh garam
- 1/2 kg beras pulut
- Daun pandan

CARA-CARA

- Sotong dibersihkan. Toskan.
- Beras pulut dibersihkan dan direndam dengan santan pekat dan masukkan sedikit garam.
- Isikan beras pulut dalam sotong sehingga separa penuh.
- Atur dalam periuk dan masukkan santan cair.
- Masukkan daun pandan. Kemudian rebus.
- Bila empuk barulah dimasukkan gula melaka.
- Masak sehingga gula melaka larut.

INGREDIENTS

- 30 squids
- 7 pieces palm sugar
- Coconut milk (extracted from 2 coconuts - half portion thick and half portion watery)
- 1 teaspoon salt
- 1/2 kg glutinous rice
- Pandan leaves

METHOD

- Clean the squids.
- Rinse the rice and soak it with thick coconut milk and a pinch of salt.
- Stuff each squid with the rice.
- Put the pandan leaves at the bottom of a pot.
- Arrange the stuffed squids in the pot and add in the watery coconut milk.
- Boil the squids.
- Once the squids soften, add in the palm sugar.