

# BUAH TANJUNG

## BAHAN-BAHAN

- 10 biji telur itik (diambil kuning sahaja)
- 1 kg gula
- 250 gm tepung beras pulut } dicampur bersama dan
- 100 gm tepung beras } disangai
- Air secukupnya
- 5 kuntum bunga cengkih
- 2 helai daun pandan

## CARA-CARA

- Kuning telur dipukul sampai kembang.
- Masak gula bersama bunga cengkih dan daun pandan sehingga mendidih dan agak pekat. Perlahankan api.
- Kemudian, uli tepung yang telah disangai dengan telur tadi. Bentukkanlah seperti buah tanjung.
- Masukkan ke dalam air gula. Apabila air gula telah meresap sepenuhnya, bolehlah diangkat.

## INGREDIENTS

- 10 duck egg yolks
- 1 kg sugar
- 250 gm glutinous rice flour } mixed and fried without
- 100 gm rice flour } oil
- Water
- 5 cloves
- 2 pandan leaves

## METHOD

- Whisk the eggs in a bowl.
- Add the mixed flour into the whisked eggs and knead it to form a dough.
- Shape the dough into small oval shapes like the tanjung fruits.
- Put the sugar, a bit of water, cloves and pandan leaves in a pot and bring the syrup to boil. Lower the heat.
- Drop them into the syrup. Once the syrup absorbs into the dough, remove from the heat.