

POLI UBI KAYU

BAHAN-BAHAN

- 2 tongkol ubi kayu (seeloknya yang muda)
- 1/2 biji kelapa sedang muda (diparut)
- 2 1/2 keping gula melaka
- Sedikit air
- Sedikit garam

CARA-CARA

- Ubi kayu dibersihkan dan diparut.
- Selepas diparut masukkan ke dalam daun pisang dan dibungkus. Kukus sehingga masak.
- Gula melaka dimasak bersama air sehingga benar-benar larut dan agak pekat untuk dijadikan kuah.
- Apabila ubi sudah masak, angkat dan sejukkan. Potonglah mengikut citarasa.
- Hidang bersama kelapa parut yang digaul sedikit garam, dan makan bersama air gula melaka.

INGREDIENTS

- 2 tapioca (preferably young ones)
- 1/2 young coconut (grated)
- 2 1/2 pieces palm sugar
- A pinch of salt
- Water

METHOD

- Clean the tapioca and grate it.
- Put it on a piece of banana leaf and fold. Steam it until cooked.
- Dissolve the palm sugar in a bit of water and boil it into syrup.
- Once the tapioca is cooked, remove from the steamer and cool it.
- When it is cool, cut it into small pieces.
- Serve it with the syrup and grated coconut seasoned with a pinch of salt.