

# PUTERI MANDI

## BAHAN-BAHAN

- 1 paket tepung beras pulut
- 1 gelas air
- 1 biji kelapa (diparut)
- 3 helai daun pandan
- Pewarna
- Gula melaka
- Garam

## CARA-CARA

- Uli tepung dengan air sehingga sehati.
- Masukkan pewarna, kemudian bentukannya menjadi bulat.
- Rebus dalam air mendidih sehingga kuih itu terapung atau masak. Toskan.
- Kemudian, kelapa parut direbus dengan air, gula melaka, garam dan daun pandan. Kacau sehingga mendidih.
- Kemudian masukkan kuih yang disejat tadi. Gaul sehingga sehati.
- Kacau atas api yang perlahan sehingga agak kering.

## INGREDIENTS

- 1 packet glutinous rice powder
- 1 glass water
- 1 coconut (grated)
- 3 pandan leaves
- Colouring
- Palm sugar
- Salt

## METHOD

- Knead the flour and water into a dough.
- Add colouring and then form the dough into small balls (the size of 10 sen coins).
- Boil a pot of water. When the water boils, put in the small balls of dough.
- Lift them out with a strainer once they float in the water and drain them.
- Boil the grated coconut with water, palm sugar, salt and pandan leaves. Stir the mixture until it boils.
- Add the dough into the mixture and mix well.
- Stir it over slow heat until it thickens.