



KETAN SARIKAYA



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A sophisticated blend of Indonesian tradition with a refined contemporary interpretation, the Trans Luxury Hotel Bandung is the epitome of luxury with a class of its own. Represented by Nalendra Anindita & Yandi Maranto.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

KETAN SARIKAYA

The base

- 200g sticky rice, soak for about 2 hours in water
- 200ml water, boil
- 5g salt

Sariyaka mix

- 3 nos egg, whole
- 100ml coconut milk
- 200ml water
- 125g brown sugar
- 4g mocca paste
- 2g salt



- 20g corn flour
- 100g coconut, grated

Methods and Directions

KETAN SARIKAYA

- For the base, steam the soaked sticky rice for 15 minutes. Take it out and mix with salt and water. Steam again for 20 minutes till it's cooked.
- Once cooked, set aside.
- For the Sarikaya, boil the water and sugar until it dissolves.
- Mix the rest of the ingredients together (except the egg) and pour it on to the egg mix. Stir well.
- Pour the mixture on to the sticky rice base, steam again for about 45 minutes at 60°C temperature.

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