



TAPIOCA STARCH Application

Steamed Layer Cake

Steamed Layer Cake is one of traditional Asian dessert. It's called "Khanom Chan" in Thailand, "Banh Da Lon" for Vietnamese and "Kuih Lapis" in Malaysia and Singapore

Ingredients

Tapioca Starch	100 g
Rice Flour	20 g
Rough Starch	42 g
Sugar	175 g
Thick Coconut Milk	255 g
Thin Coconut Milk	85 g
Water	45 g
Pandan water	45 g
Oil for coating	



Preparation:

1. In a pot boil water, add sugar. Stir until sugar dissolved. Turn off heat and leave it cool to make syrup.
2. Mix the 3 flours together and gradually blend well into coconut milk and syrup. Then combine mixed flour to a lump.
3. Add more liquids and continue knead for 20 minutes or until you get a smooth dough and good elasticity. Then add the remaining of coconut milk and syrup to dissolve the dough.
4. Strain mixture through a sieve to ensure it's free from lumps.
5. Divide mixture to 2 parts. Part 1 add pandan water for green layer. The rest one add water to make white layer.
6. Coat the mold or steaming pan with oil, then steaming for 5 minutes.
7. Pour green liquid into heated pan and steam at high heat for 7 minutes. Then pour white liquid into it and steam for another 7 minutes. If use silicone mold, steam each layer for 4 minute and 5 minutes for the last layer.
8. Repeat the procedure, alternating green and white liquid. But for the last layer, steamed it for 10 minutes.
9. Set aside until it cool. Coat knife with little oil before cutting or take it out from the mold.
10. Ready to serve.

Tips: You may also brush a little oil on the surface as gloss finishing.

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