



Bron: [Amanprana.eu](https://amanprana.eu) | Chef: 3 | ©3

Bubur Sumsum: Indonesian coconut pudding

Ingrediënten

- 100 gram rice flour
- 650 ml coconut milk
- ½ tea spoon of salt
- 3 sheet of pandan leaves
- 200 gram of Gula Java Brut
- 100 ml water

Extra info

Recept geschikt voor:

4 personen

Moeilijkheid:

Vorbereidingstijd:

minuten

Bereidingstijd:

35 minuten

Totale bereiding:

35 minuten

Gebruikte producten

De **Amanprana producten** die gebruikt zijn bij het maken van bubur sumsum: indonesian coconut pudding

- [Coconut blossom sugar](#)

Bereiding

1. Boil the water and gula java palm sugar and let shimmer until it becomes a syrup and creamy. Set aside.
2. Mix flour and salt, partially with coconut milk. Keep stirring every 5 minutes to avoid the pudding sticking to the bottom (small heat)
3. Add some pandan leaves
4. Cook until you become a nice pudding
5. Serve with liquid Gula Java palm sugar

Speciale wensen

- [Vegetarian](#)
- [Vegan](#)