

Kush pisang (steam banana cake)

Cuisine: South-East Asian

Food category: Desserts



Author: Myat Ko ko

Program steps

Preheating: 100 °C

1 Steaming Termination by time 00:08 99 °C 50 %

Ingredients - number of portions - 10

Name	Value	Unit
Hoon kueh flour	100	g
Water	100	ml
Coconut milk	150	ml
sugar	80	g
Banana slice	80	g
Banana leaf for wrapping	10	pcs

Directions

Mixed all the ingredients together and steam for 3 minutes and stir well to become paste.

Place the past on the banana leaf and add slice of banana on the center and wrap.

Take place for and continue steam for 5 minutes.

Nutrition and allergens

Allergens:
Minerals:
Vitamins:

Nutritional value of one portion	Value
Energy	75.6 kJ
Carbohydrate	17.8 g
Fat	0.1 g
Protein	0.8 g
Water	6.9 g

Recommended accessories



GN container Stainless steel perforated