

Kush pisang (steam banana cake)

Cuisine: **South-East Asian**
Food category: **Desserts**




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Program steps


Preheating: 100 °C


1


 Steaming

 Termination by time

 00:08
hh:mm

 99 °C

 50 %



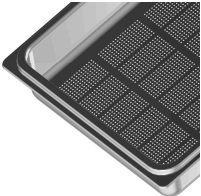
Ingredients - number of portions - 10		
Name	Value	Unit
Hoon kueh flour	100	g
Water	100	ml
Coconut milk	150	ml
sugar	80	g
Banana slice	80	g
Banana leaf for wrapping	10	pcs

Nutrition and allergens	
Allergens:	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	31.9 kJ
Carbohydrate	8 g
Fat	0 g
Protein	0 g
Water	0 g

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.

Recommended accessories



GN container Stainless steel perforated