



DODOL DURIAN

Bahan-bahan:

300g tepung pulut
6 cawan Santan Kelapa M&S
100g isi durian

Bahan-bahan Sirap Gula:

400g gula Melaka
160g gula
½ cawan air
3 daun pandan, disimpul (didih sehingga gula cair, tapis sirap gula)

Hidangan:

10

Cara Penyediaan:

1. Gaul tepung pulut dengan Santan Kelapa M&S sehingga sehati. Tapis ke dalam kualiti tidak lekat.
2. Masukkan campuran sirap gula, isi durian dan masak diatas api rendah, kacau sehingga campuran menjadi satu doh perang berminyak. Tunggu lebih kurang sejam.
3. Masukkan adunan ke dalam mangkuk gelas dan ratakan permukaan.

DURIAN DODOL

Ingredients:

300g glutinous rice flour
6 cups M&S Coconut Milk
100g durian pulp

Ingredients for Sugar Syrup:

400g palm sugar
160g sugar
½ cup water
3 screw pine leaves, knotted (boiled until sugar is dissolved, drain sugar syrup)

Serves:

10

Method:

1. Mix glutinous rice flour with M&S Coconut Milk until smooth. Strain into a large non-stick saucepan.
2. Add in cooled sugar syrup, durian pulp and cook over low fire, stirring until mixture turns into an oily brown dough. Takes approximately an hour.
3. Put cooked mixture into a glass dish and smoothen surface.

