



East West Bake Cooking Show
KUIH BAKAR KEMBOJA
Chef Norman Musa

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Episode 6 – Kuih Bakar Kemboja
by Chef Norman Musa

Makes 4 pieces

Ingredients

6 pandan leaves

3 eggs

200 white sugar

250ml coconut cream

250ml evaporated milk

250g plain flour

A pinch of salt

1 tablespoon vegetable oil

2 tablespoons white sesame seeds

Preheat the oven to 180C/160C Fab/ Gas 4.

Cut the pandan leaves into small pieces and add into the blender together with 200ml of water. Blitz until fine and using the sift, extract the juice from the pulp. Take 125ml of the extract and keep aside.

Beat the eggs and sugar in a large bowl until smooth. Next stir in the coconut cream, evaporated milk, plain flour, salt and pandan extract.

Sift the mixture into a jug.

Brush the mould with oil and heat it up in the oven for 3 minutes. Take it out from the oven and pour the mixture into the mould. Sprinkle sesame seeds on top and bake in the oven for 30-35 mins until the top turned light brown. Take out from the oven and let it rest for 5 minutes before serving.

The mould can be replaced with shallow round tart tin, about 10-15cm diameter.

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