

Apam Lenggang | Rice & Coconut Sweet Pancake

Makes 10 pieces

by Chef Norman Musa

Ingredients

150g rice flour
50g plain flour
1 teaspoon dry yeast
6 tablespoons sugar
200ml coconut milk
200ml water

2 tablespoons cooking oil or butter for greasing

Method

- 1 In a bowl, add in rice and plain flour, dry yeast, sugar, water and coconut milk. Whisk until batter mixed well.
- 2 Sift the batter to another bowl, cover with cling film and set aside for an hour.
- 3 Get the frying pan (about 8 - 10 inches diameter) really hot by heating up the pan over high heat to start with and turn down to medium heat.
- 4 Grease with cooking oil or butter. Spoon 4 tablespoons batter into a ladle so it can be poured into the hot pan in one go.
- 5 As soon as the batter hits the pan, tip it around the pan so it will create a thin layer around the edge.
- 6 It should take only about a minute before the thin batter around the edge start turning crispy brown.
- 7 Fold it and scoop out of the pan. Best to serve it warm.



Recipe by Chef Norman Musa,
www.normanmusa.com

Apam Lenggang | Rice & Coconut Sweet Pancake