

THE FOOD SAFARI & HOME ELECTRONICS FAIR



KUEH CHANG BABI

Recipe by KIM CHOO KUEH CHANG BABI

1 kg	glutinous rice
500 g	lean pork
80 g	shallots, peeled and pounded until fine
5 tbsp	cooking oil
120 g	sugar
2 tbsp	five-spice powder, dry-fried until fragrant
10 strips	sugared winter melon, cut into small cubes
To taste	salt
To taste	dark soy sauce
For wrapping	pandan leaves
1 bundle	raffia string

Method

1. Soak rice in water for at least for 4 hours.
2. Boil pork until tender and cut into small cubes.
3. Fry shallots till fragrant, then add pork, sugar, salt, five-spice powder, dark soy sauce. Stir-fry until evenly coloured.
4. Mix in winter melon.
5. Cook mixture until liquid free but moist.
6. Remove and cool.
7. Wrap the dumplings.
8. Boil it in a large pot of water for 2 hours.
9. Unwrap to serve.