



MasterChef
AUSTRALIA

Official MasterChef Recipe 

Glutenous Rice Dumpling with Coconut Pandan Leaf Stuffing

Ingredients

8 pandan leaves, roughly chopped
1 ½ cups desiccated coconut
600ml coconut cream
35g palm sugar, shaved
250g glutinous rice flour



Method officially tested

1. Blend pandan leaves in a blender with 1 ½ cups to 2 cups of water. Strain liquid into a bowl, discard the pandan pulp.
2. Place coconut in a frying pan over medium heat, cook 2-3 minutes or until lightly toasted. Add the pandan liquid, 200ml of coconut cream and 20g of palm sugar, cook for a further 6-8 minutes or until all the liquid has evaporated. Season with salt.
3. Combine the rice flour with 200ml of coconut cream in a large bowl, until it forms a dough. Lightly knead dough for 2-3 minutes. If the consistency of the dough is not right, add extra coconut milk. Roll out dough to 5mm thick, cut a disc using a 10cm pastry cutter.
4. Using a 25cm square of baking paper, make a cone shape. Fold the square of baking paper in half diagonally to form a triangle. Working with the long side facing away from you, pull one corner in to the centre. Hold in place while bending in the other corner and wrapping tightly to form a snug cone shape. Tuck upstanding ends inside the paper cone and fold down to secure.
5. Line the inside of the paper cone with the disc of dough. Mold the dough into the shape of the cone. Fill the cone with the pandan coconut mixture until ¾ full. Using a 6cm pastry cutter, cut out another disc. Lay this disc over the top of the cone, and pinch together the edges to secure the cone. Place another piece of baking paper on the bottom of the cone. Continue the process to make additional puddings.
6. Place pudding in a steamer basket over a medium saucepan of boiling water, cook for 15-20 minutes or until cooked through. Remove baking paper.
7. Meanwhile, heat 200ml of coconut cream with 15g of palm sugar in a frying pan over medium heat, cook for 2-3 minutes or until sugar has completely dissolved.
8. To serve, place a pudding in the centre of a shallow bowl, drizzle with the sweetened coconut cream.