

KELOPON

🕒 25m

👤 2 servings

1. Gradually add the coconut milk and green coloring to the glutinous rice flour. Mix it with your fingers until the dough forms a ball and doesn't stick to your fingers.
2. Shape it into small balls (2,5 cm diameter)
3. Push a finger into the center to make a hole, put the grated palm sugar inside. Seal and roll back into a ball
4. Boil the balls until they float to the surface
5. Roll the balls in the grated coconut



INGREDIENTS

- ✓ 6 tbsp. glutinous rice flour
- ✓ 15 gr. palm sugar
- ✓ 75 ml. coconut milk
- ✓ 1/2 tsp. green coloring
- ✓ 20 gr. fresh coconut
- ✓ Pinch of salt