

THE INDONESIAN TABLE



PHAIDON

Sweet Coconut
and Pandan Pancakes

Sweet Coconut and Pandan Pancakes

This classic snack is a taste of my childhood. It is typically filled with sweet and juicy freshly grated coconut, which can be difficult to source outside the tropics. The next best thing? Desiccated coconut soaked in quality coconut milk. It's a clever way to emulate freshly grated coconut without all the hassle of sourcing it or grating it yourself.

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Sweet Coconut and Pandan Pancakes

Origin: Throughout Indonesia

Preparation time: 20 minutes

Cooking time: 20 minutes

Serves 8

For the filling:

* 1 long pandan leaf, cut in half and tied into a knot

* 150 ml/5 fl oz (2/3 cup) palm sugar or coconut sugar

* Pinch of salt

* 200 g/7 oz (scant 2½ cups)

Freshly Grated Coconut

For the pandan pancakes:

* 4 long pandan leaves, cut into 2-cm/¾-inch

250 ml/8 fl oz (1 cup) semi-skimmed milk

* 50 g/1¾ oz (1/3 cup) sifted plain (all-purpose) flour

* 1 teaspoon sugar

* ¼ teaspoon salt

* 2 eggs, lightly beaten

* 2 tablespoons melted butter

* 1 tablespoon coconut oil

* Greek yoghurt, to serve (optional)

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To prepare the filling, combine the pandan leaf, palm sugar, salt and 5 tablespoons of water in a saucepan. Bring to a boil, then reduce the heat to medium-low. Simmer for 8–10 minutes until the sugar dissolves and the mixture thickens. Stir in the grated coconut and cook over medium heat for 12–15 minutes, stirring occasionally, until dark brown and caramelized. Discard the pandan leaf. Set aside.

To make the pandan pancakes, combine the pandan leaves and 150 ml/5 fl oz (2/3 cup) milk in a blender and blend well. Strain the mixture through a fine-mesh sieve (strainer) and into a bowl. It should make 100 ml/3½ fl oz (scant ½ cup). Set aside.

Sweet Coconut and Pandan Pancakes

Combine the flour, sugar and salt in a separate bowl and mix well. Add the eggs and butter and mix well. Slowly pour in the pandan milk and the remaining 100 ml/3 fl oz (1/3 cup) milk, whisking until smooth. Strain the mixture through a fine-mesh sieve (strainer) and into a jug (pitcher). This will make it easier to pour the batter into the frying pan. Set aside for 1 hour.

Heat a 20-cm/8-inch non-stick frying pan over medium heat. Place a few drops of coconut oil on a paper towel and rub it on the pan.

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Pour 3 tablespoons of batter into the pan, swirling the pan gently to create a thin pancake. Cook for 2 minutes, then flip over and cook for another 40 seconds until cooked through. Transfer the pancake to a chopping (cutting) board.

Put 1½–2 tablespoons of the coconut filling along one edge of the pancake. Roll the pancake over the filling, tucking in the sides as you roll it. Transfer to a serving plate and repeat with the remaining pancakes.

Serve as is or with yoghurt, if you wish.