



Ingredients :

- 15 g of fresh yeast or 1 teaspoon in baking powder
- 1/2 cup of warm water
- 1 1/2 teaspoon of sugar
- 1/2 cup of ground rice
- 1/2 cup of rice flour
- 1 teaspoon of salt
- 70cl of coconut milk

Preparation :

Crumble the yeast in ½ cup warm water, stir well to dissolve, add sugar and let stand 10 minutes.

In a bowl, mix the ground rice, flour and salt.

Add the yeast dissolved in coconut cream and pour into the bowl where the flour and ground rice.

Mix to a paste not too thick and smooth, like a pancake batter.

Let stand overnight or place during the hours in an oven off but still warm.

It should double in volume.

When you pour the batter into the pan, that is rotated, it must cover the walls with a thin almost transparent. If it is not fluid enough, add some coconut milk.

Heat the pan over low heat and lightly oil.

Pour a small ladleful of batter.

Immediately lift the pan by its two handles and rotate so that was lining the dough into 2/3 of the height.

Cover. Cook 5 minutes over low heat.

Discover. When the edges of the crepe begin to take a slightly golden.

In the center of the pancake, there is a small circle of slightly spongy texture, while the curved edges are thin and crisp as a wafer.

Remove the hopper from the pan using a metal spatula.

Serve hot with Sambol hoppers or curries of meat, fish or chicken.

Anecdotes : cooking was done by pressing the stove hoppers in charcoal, so as to evenly distribute the

heat source. You can get a special stove hopper in specialty stores.

www.azizen.com - copyright 2011-2012 - tous droits réservés