

## RECIPE: Khanom Khrok – Coconut-rice Pancakes

### Ingredients

300gr rice grain (soak overnight) or ready-made riceflour  
100gr coconut cream  
½ teaspoon salt  
2 teaspoons sugar

### Preparation

Ground the rice with a mortar and pestle (or use ready made rice flour for pancakes)

Mix rice flour with coconut cream, salt and sweet corn.

Heat up special pancake pan.

Drop some cooking oil on special pancake pan to make removal of pancakes easier.

Pour rice flour which is mixed with coconut milk ,salt and sweet corn inside the special pancake pan. Do not fill until full.then add coconutcream on top. Leave for a minute to simmer and take out when boiling. Join the halves together to make little balls. Serve in a banana leaf container. Eat with sugar for dipping.