WILL MEYRICK

SINGAPORE / SINGAPORE STREET FOOD

BUBUR KACANG HIJAU WITH SAGO AND YOU CHAR KWAY

Bubur kacang hijau is a warm mung bean porridge with sago pearls and coconut cream. In Singapore's hawker centres it comes hot with you char kway, crisp fried dough for dipping.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	10 min	45 min	55 min	Easy	Mild

INGREDIENTS

FOR THE PORRIDGE

200 g split mung beans, soaked for 2 hours

1.2 l water

2 pandan leaves, knotted

20 g ginger, sliced

50 g small sago pearls

100 g palm sugar or rock sugar

1/4 tsp salt

FOR THE COCONUT CREAM

200 ml coconut cream

1/4 tsp salt

1 tsp rice flour

TO SERVE

4 you char kway (Chinese fried dough sticks)

METHOD

COOK THE BEANS

1 Drain the mung beans. Simmer with the water, pandan and ginger for 25 to 30 minutes, until soft but still whole.

COOK THE SAGO

2 Add the sago and simmer for 10 minutes, stirring, until clear. Stir in the sugar and salt and cook for 2 minutes. Take out the pandan and ginger. Add water if it is too thick.

MAKE THE COCONUT CREAM

3 Whisk the coconut cream with the salt and rice flour. Warm gently for 3 minutes, until it thickens slightly. Do not boil.

SERVE

4 Crisp the you char kway in a 200C oven for 4 minutes and cut into pieces.

5 Ladle the hot porridge into bowls, swirl in the coconut cream and serve with the you char kway to dip.

USEFUL SHORTCUTS FOR HOME COOKS

Whole green mung beans give a darker, more rustic porridge. Cook them for 15 minutes longer.

You char kway is sold frozen in Asian supermarkets.

It thickens as it cools. Loosen it with hot water or more coconut milk.

The Albert Centre is known for its bubur kacang hijau too. Will orders it from Zheng Xing Mei Shi, a dessert stall of the same hawker centre.He describes it as coconut cream, kacang and sago mixed together, served hot, with a stick of you char kway, the fried dough, nice and crispy, to dip in it.This is our home version,...