INDONESIA / WILL AND FRIENDS

CENIL UBI UNGU (PURPLE SWEET POTATO CAKES)

Cenil ubi ungu is a chewy Javanese snack of purple sweet potato and tapioca dough, boiled, rolled in grated coconut and served with palm sugar.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	30 min	10 min	40 min	Easy	Mild

INGREDIENTS

FOR THE DOUGH

300 g purple sweet potato, steamed and mashed

100 g tapioca flour, plus extra for dusting

40 g icing sugar

1/4 tsp fine salt

50 ml thick coconut cream

TO SERVE

100 g freshly grated coconut, lightly salted

50 g palm sugar, grated or melted into a thick syrup with 3 tbsp water

METHOD

MAKE THE DOUGH

1. Mix the mashed sweet potato with the tapioca flour, icing sugar and salt in a bowl.
2. Add the coconut cream. Fold the dough over and over with your hands until it is very smooth. Add a little more tapioca flour if it sticks.
3. Dust your hands and the bench with tapioca flour. Roll the dough into logs about 1.5 cm thick and cut into 3 cm pieces.

BOIL

4 Bring a pot of water to the boil. Drop in the pieces and boil for 3 to 4 minutes, until they float. Let them sit for a minute, then lift them out.

5 Drain in a sieve for a moment.

SERVE

6 Roll the warm pieces in the grated coconut. Pile on a banana leaf and top with the palm sugar.

USEFUL SHORTCUTS FOR HOME COOKS

Steam the sweet potato rather than boil it, so the mash stays dry and the dough stays firm.

Eat the same day. Tapioca dough turns hard in the fridge.

Steam the grated coconut for 5 minutes with a pinch of salt for a longer shelf life.

In East Java, sweet potato goes into just about everything. Will goes back to Und Corner, the bakery at Tugu Hotel in Malang, to learn cenil ubi ungu from Ibu Susi, the hotel's traditional cake specialist.The cake is made from mashed purple sweet potato, tapioca flour, icing sugar, a little salt and coconut cream. The dough is folded over and...