

“Ncuav” Sticky Rice Pancakes

Serves 4, Cook Time: 20-25 minutes

Ingredients:

4 cups uncooked (white and/or black) sticky rice

8 cups water (to soak rice)

1 tbsp oil per portion

½ tsp salt

Honey or syrup (for dipping)

Preparation:

- 1) Put the rice in a large bowl and rinse several times with cool water. Drain off the water and then add 8 cups of room temperature water to the rice. Let the rice soak overnight.
- 2) Drain the water and pour the rice into a strainer or a bamboo steamer, cover with lid, and cook over a pot of water. Cook for 20-25 minutes or until desired rice tenderness.
- 3) Once cooked, pour rice immediately into a mochi maker or bread machine. If you're using a mochi machine, the timer will let you know when it's done. If you're using a bread machine, start with the dough cycle. However, you do not want the rice to go through the whole dough cycle. It will be ready when the rice is soft and sticky, like dough.
- 4) Put some oil on your hands to avoid sticking and divide the sticky rice into 4 equal parts. Flatten the dough and place it in foil. Wrap well and refrigerate or freeze until use. You can also eat it fresh!
- 5) In a medium pan heat 1 tbsp of oil. Fry the rice cakes on each side until golden brown and crispy. Sprinkle with the desired amount of salt as it cooks.
- 6) Once cooked, dip the Ncuav in honey or syrup and enjoy while it's warm!