

# Kush pisang (steam banana cake)

Cuisine: South-East Asian  
Food category: Desserts



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## Program steps

Preheating: 100 °C

1

 Steaming

 Termination by time

 00:08  
hh:mm

 99 °C

 50 %



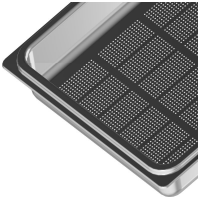
| Ingredients - number of portions - 10 |       |      |
|---------------------------------------|-------|------|
| Name                                  | Value | Unit |
| Hoon kueh flour                       | 100   | g    |
| Water                                 | 100   | ml   |
| Coconut milk                          | 150   | ml   |
| sugar                                 | 80    | g    |
| Banana slice                          | 80    | g    |
| Banana leaf for wrapping              | 10    | pcs  |

| Nutrition and allergens          |         |
|----------------------------------|---------|
| Allergens:                       |         |
| Minerals:                        |         |
| Vitamins:                        |         |
| Nutritional value of one portion | Value   |
| Energy                           | 75.6 kJ |
| Carbohydrate                     | 17.8 g  |
| Fat                              | 0.1 g   |
| Protein                          | 0.8 g   |
| Water                            | 6.9 g   |

Directions

Mixed all the ingredients together and steam for 3 minutes and stir well to become paste.  
Place the past on the banana leaf and add slice of banana on the center and wrap.  
Take place for and continue steam for 5 minutes.

## Recommended accessories



GN container Stainless steel perforated