



## Mariya's Num Ko

### Ingredients

100 g rice flour  
30 g tapioca powder  
500 ml coconut milk  
600 ml water  
125 g sugar  
20 g mung dal  
5 g Khmer salt  
1 tablespoon sunflower oil

2 passion fruits  
Nuts, pomelo pieces and  
mint leaves for decoration  
as desired

### Preparation

Cut passion fruit in half, scoop out pulp and refrigerate.  
Fry the mung dal and set aside.  
Place all ingredients in a bowl and whisk until a smooth paste is formed.  
Pour the mixture into a saucepan and cook over low heat for one hour, stirring constantly.  
Spoon the mixture onto a baking sheet and flatten with a moistened spatula.  
Spread fried mung dal on top of the mixture.  
Steam at 100°C for 15 minutes, cool and store in refrigerator.  
When completely cooled and hardened, cut out rice-shaped patties and arrange them on top of the passion fruit pulp.  
Decorate as desired with nuts, pomelo pieces and mint leaves.