



Biko

Level: Easy

Serves: About 30 pieces

Prep Time: 15 minutes

Cooking Time: 1 hour



7½ cups sweet rice (or mochi rice)

7½ cups water

2 large banana leaves

1 (12 oz.) package or can of 100% pure frozen coconut milk

1½ cups dark brown sugar, packed

1½ cups light brown sugar, packed

In a rice cooker pot, rinse the rice with tap water until the water is clear. This process removes all dirt and impurities from the rice. Drain all the water. Add the 7½ cups of water to the sweet rice, soak the rice for 15 minutes, and cook in the rice cooker.

While the rice is cooking, prepare the banana leaves to line the 9x13 pan. Gently remove the middle rib of the banana leaf by making a small cut at the largest end of the rib. Then bend the banana leaf and gently strip out the rib, making sure you don't rip the leaf. Soften the leaf over a stove burner until pliable. Do not burn! Gently wipe both sides of the leaf with a wet paper towel. Line the two leaves in the 9x13 pan so that it lays on the bottom and sides. With a kitchen scissors or knife, trim off any excess part of the leaves that lie outside of the pan.

In a medium saucepan, mix the coconut milk and dark brown sugar. Cook on medium high heat, stirring constantly with a silicone spatula for about 25 minutes, until the mixture becomes thick. Take off heat and set aside until the rice is done cooking.

Preheat the oven to 350°. When the rice is done cooking, with a rice paddle immediately scoop the hot rice into a large mixing bowl. Sprinkle all of the light brown sugar and 1 cup of the coconut milk mixture over the hot rice. Using the rice paddle, mix well. Transfer the rice to the prepared 9x13 pan and press the rice down into the pan to make it level. Pour the remaining coconut milk mixture over the top. Bake for 20 minutes. Then broil for a few minutes until the top bubbles. This will form a crust on the top. Cool completely before cutting into squares with a plastic knife.