Little Chef

Hi! My name is Jeff. My favourite Chinese food to eat during Chinese New Year is Niu gou (glutinous rice cake or Chinese New Year pudding) because it literally means ‘higher by the year’ in certain regions. I am going to share my favourite niu gou recipe which is baked for a coconut sticky rice cake.

The ingredients for the recipe are 10 eggs, 500 grams of glutinous rice flour, 2 cans of coconut milk (each can contains about 500 mL) and 500 grams of white sugar.

The method to cook this recipe is simple. First, preheat your oven to 180oC or 350oF. Next, beat the eggs and mix with sugar very well. After that, add some coconut milk and glutinous flour and combine until very smooth. Then, use a 24 cm x 30 cm baking tray or 2 smaller trays. Don’t use any trays that are too deep otherwise it’s hard to cook through. Line a baking sheet at the bottom of the baking tray. Lightly brush or spray oil around the edges. Finally, pour the mixture into the baking tray, bake for 50 minutes to 1 hour. Test it with a needle. If it comes out clean, it’s done and you can enjoy the Niu gou! There are some alternatives like Garaetteok and Tteokbokki but to me this is the best one. You should make with your parents since it’s dangerous.

I hope you enjoy this recipe and have a good day!

By 5A LUO Yiu Sang, Jeff (13)