

เอกสารประกอบ  
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<http://canberra.thaiembassy.org/thaitraining.html>



Steamed Pumpkin Cake

## Ingredients

- 350 g. Steamed pumpkin mashed
- 70 g. Tapioca starch
- 50 g. Rice flour
- 25 g. Arrowroot flour
- 90 g. Sugar
- 60 g. Palm sugar
- 70 g. Grated coconut meat
- 120 ML Coconut cream
- 1 Tsp Salt
- 20 g. Grated coconut meat
- (As needed) Salt

## Method of Work

1. Combine tapioca starch, rice flour, arrowroot flour, sugar, palm sugar, salt and coconut cream and stir until well blended
2. Add steamed mashed pumpkin and 70 g of grated coconut meat and mix well
3. Spoon the mixture into cups, small ceramic cups, or a pastry tray
4. Mix 20 g of grated coconut meat with a little amount of salt. Sprinkle on top of the mixture.
5. Bring to steam for 15–20 min or until thoroughly cooked
6. Let the steamed pumpkin cake cool down. Take out of the mould and serve