

# Kha Nom Tom (Glutinous Rice Balls)

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There aren't really 'measurements' in this recipe. It's a "mix things together and it should pretty much work" kind of deal.

Shredded coconut - about a cup.

Brown Sugar - about a cup.

Glutinous flour

Water

Salt

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First, make up a mixture of shredded coconut and brown sugar. Melt those together over a low heat in a saucepan until you've got yourself some sugary, goopy goodness

Pour some flour and some water into a bowl. However much you like. you're ultimately going for a consistency that's like a soft dough - not sticky. Add table salt as you stir the mixture.

When you've got your putty-like dough ready, press it into flat discs

Spoon some of that sugary coconut goodness into the centre of each disc, then fold it up inside and roll it into a ball

Gently submerge your balls in boiling water. They're ready to eat when they float to the surface.

Roll your balls around in dessicated coconut, then feast upon them.

