

# HOW TO MAKE RICE PUTO (PUTONG BIGAS SA DAHON NG SAGING) USING A BLENDER www.delishph.com



## Ingredients:

2 cups White Rice  
1.5 cup White Sugar  
2 tbsp. Baking Powder  
Banana Leaves  
Cooking Oil  
Water

## Process:

1. Wash the rice with water. Then set aside and soak it overnight.
2. Pour in soaked rice in the blender. Add about a cup of the water where you soaked it. Blend until smooth.
3. Pour in the rice batter in a bowl, add in the sugar, and the baking powder. Mix. Set aside.
4. Meanwhile. Prepare the banana leaves. Wilt them using the stove fire.
5. Cut the leaves lengthwise, then cut into squares. Fold it into four parts and start cutting from one edge to another creating a curve. That will create a circular shape leaves. *(see the video on how to do it)*.
6. Prepare the molders. Line them with banana leaves. Brush some oil to prevent puto from sticking.
7. Pour in some puto batter on the molders, filling about 1/3 of the molder.
8. Steam for about 15 minutes. Make sure that the water is boiling before you put in the puto.



Serve with some hot dinuguan! Enjoy!