



Learn the Recipe (of how to Make BIKO) In 5 Minutes

by/[LILIAKitchen](#)

This century-old recipe of Biko has been a banquet and restaurant favorite among the Philippine Islands and many Asian Countries. Biko has also become a known delicacy in the U.S. and Europe, from Christmas / New Year to Hanukkah, Birthday Parties to High Holy Days, Business gatherings to Turo-Turo Sidewalk Vendors, etc.

Welcome to a Secret Biko Recipe (passed down from 3 generations):

- * 5 lbs. of Sweet Rice
- * 3-4 cans of coconut milk (4 cans for more thickness of syrup or "latik")
- * 3-4 boxes of Dark Brown Sugar (4 boxes for a sweeter taste)

Let's Get Cooking!

- 1) Soak the Sweet Rice in water for a couple of hours (to soften).
- 2) Steam the Sweet Rice only. Leave the Sweet Rice in a Steamer until it becomes softer or it has the texture of a regular rice dish.
- 3) Using medium-heat, cook the Coconut Milk (3 to 4 cans) combined with 3 to 4 boxes of Dark Brown Sugar until the resulting syrup becomes thicker. Do not overcook (to save the syrup from wasting).
- 4) Combine the steamed Sweet Rice with some of the Coconut Milk/Dark Brown Sugar syrup (on a low-heat pan). Save some of the syrup for a Biko Topping for later (if desired).
- 5) Mix well. Add some syrup every 3 to 4 minutes to keep the Sweet Rice moist (and with a brighter color). Mix well until the Sweet Rice is more sticky and more solid (using low-heat only). Finished! (almost)
- 6) If desired (for more sweetness), put some of the syrup on top of the Biko (Sticky Sweet Rice), and leave in the oven (300 F) until the desired thickness of the syrup topping is reached (about 1 hour).

7) Before serving, pre-cut the Biko for easy access (maybe using different shaped cookie cutters), and your guests would love you!

Thank you for visiting us!

Cheers :)

Lilia's Kitchen

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