



Short Story of Num Ansorm

Traditionally, Num Ansorm, or Khmer sticky rice cake is a traditional cake that Cambodians make during the big celebrations of the year such as Khmer New Year and Pchum Ben Day (Ancestor Day). During this time, most families in the countryside of Cambodia will make Num Ansorm as offering to the monks and their ancestors, as well as being a special gift for relatives or friends from the city coming to visit. If you have ever wondered how the Khmer sticky rice cake is prepared, read on to find out.

NumAnsorm or sticky rice cake is basically sticky rice caked filled with mung beans and pork. The cake is then wrapped in banana leaves and tied with string.

After the banana leaves have been cut from the tree, they must be put it under the sunlight for about 15-20mn so that they become tough enough to use wrapping the cake. The leaves are torn into pieces make different sizes of the cake (about 20cm wide) and cleaned with a towel or piece of cloth.

The sticky rice is washed with clean and fresh water after it has been soaked for about 3 hours, and then put in a basket to drain all water. Once the rice have been drained, salt and fresh shaved coconut flesh is added and mixed into the rice. The mung beans must be soaked for 8-10 hours, after that they are rinsed and drained as well.

The pork is cut length-wise into 15cm long strips and seasoned with salt, sugar, black pepper, and spring onion leaves. Now that all the ingredients have been prepared we can start to wrap the sticky rice cake(NumAnsorm). Please see the photos below for a step by step of wrapping.

Three to four layers of banana leaves are spread out flat. On this, a layer of sticky rice is spread, and then the mung beans are placed in the center, followed by a layer and another layer of mung beans.

The cakes are wrapped by pulling both sides of the banana leaves together and forming a round roll. The layers are fixed by a string first to hold things together before a lot more strings are tied around the length of the cake, ensuring that nothing falls apart during the cooking process.

The Giant Ansorm takes 7 days and 50 cooks and chefs involved to support this masterpiece until it is completed. The total weight of Giant Num Asom is about 2000kg.

I. Giant Sticky Rice Summary Recipes:

N°	Description	Qty	Units
For Rice			
1	Glutinous Rice	600	Kg
2	Coconut Cream	333	Kg
3	Salt	8.32	kg
4	Chicken Powder	10	kg
For Mugn Bean			
1	Split Mugn Bean	180	Kg
2	Pork Skin	5	Kg
For Pork Belly			
1	Pork Belly	250	Kg
2	Nitrit Salt	1	Kg
3	Chicken Powder	6.66	kg
4	Sugar	3.32	kg
5	Pepper	4.75	kg
6	Garlic Clean	8.33	kg
7	Spring Onion	16	Kg
For Banana Leave			
1	Banana Leaves	333	Kg
Other Needs			
1	Banana String	166	Kg
2	Bamboo Sheet	18	pcs
3	wood for burning	3	set
4	Alcohol	1	Tin
5	Steamer with stove	3	set
6	Plastic Cooler Box	20	set
7	Aluminium Wok with Stove	3	set
8	blue tan	5	set
9	Rectangular tray	30	pcs
10	bowl Big	10	pcs
11	pot Big	5	pcs
12	Chinese Spatula	10	pcs
13	Ladle	10	pcs
14	Wooden chopping Boart	2	pcs

15	Plastic Chopping Board	2	pcs
16	Chopping Knife	4	pcs
17	Glove	5	Box
18	Tissue	5	Box
19	Cleaning Cloth	20	Pcs
20	Steamer for ANSORM	1	Set

Sample of Picture Designed:



