

Black Sesame Dumplings Recipe

Ingredients: Makes 12 dumplings

Dough:

160 g glutinous rice flour
1 tablespoon black sesame paste
3 tablespoons sugar
1 tablespoon wheat starch (Tangmin flour)
1½ tablespoons condensed milk
2 teaspoons oil
⅓ cup coconut shreds (white part of coconut flesh)
¾ cup water

Filling:

4 tablespoons chunky peanut butter
1 tablespoon stir-fried white sesame
1 tablespoon coconut shreds (white part of coconut flesh)

Method:

Put glutinous rice flour, wheat starch, sugar, black sesame paste, condensed milk and oil into a deep bowl. Pour in water slowly and mix. Sieve well. Pour the batter into a steaming tray and steam for 30 minutes (or microwave at medium-high heat for 5 minutes). Set aside to let cool. Scoop 1 teaspoon of peanut butter with a spoon. Coat it in white sesame and coconut shreds. Shape into a ball. Divide the dough into 12 portions and wrap 1 peanut butter ball in each piece of dough. Coat with coconut shreds and serve.

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