

Eight Treasure Rice Pudding Recipe

Ingredients: Serves 4

1½ cups glutinous rice
½ cup sweet red bean paste
4 pieces red dates
1 candied orange, dried longan pulp,
green and red candied papaya shreds, or any kind
of candied fruit
2 tablespoons shortening or lard

Seasonings:

3 tablespoons sugar
1 tablespoon cornstarch paste
½ teaspoon gui-hua jam

Method:

Rinse the rice until clean, place in a rice cooker with 1 cup of water, cook until done. Mix evenly with 1 tablespoon of lard and 2 tablespoons of sugar while the rice is hot. Soak red dates to soften, cut off pulp. Slice candied orange. Also cut all large ingredients to smaller size. Using a mold or 6" bowl, brush the bottom with lard or shortening, lay all of the ingredients on very attractively in rows or other designs. Place ⅔ of mixed rice in the bowl carefully to cover the fruit and nuts, then put the sweet red bean paste in center. Cover the bean paste with remaining rice. Flatten the surface. Steam the pudding for at least 2 hours. Reverse it on a serving plate. Boil ½ cup of water with 1 tablespoon of sugar, thicken with cornstarch paste, pour it over the rice pudding. You may choose any kind of dried fruit or nuts you like. For those dried ingredients, it should be soaked in water to soften it and for those large ingredients, it must be cut into smaller pieces.

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