

Fa Sang Wu Recipe

(Chinese Desserts - Fa Wang Wu or Peanut Cream Recipe)

Ingredients:

1 medium-sized bottle (340 g) creamy peanut butter
½ liter (2½ cups) water to mix with the peanut butter for a paste
½ cup sugar
2 pandan (screwpine) leaves, tied in a knot
1 teaspoon rice flour, mixed with 3 tablespoons water to form a paste

Method:

Scoop out peanut butter into a medium-sized saucepan. Add water, a bit at a time, stirring continuously to form an even texture. (Adding too much water at a time forms lumps. Alternatively liquidize the peanut butter and water in a blender until you get a creamy texture). Add sugar and pandan leaves and turn on Medium Heat. Stir continuously with a flat wooden spoon, making sure peanut butter does not stick to the pan. When the mixture comes to the boil, add the rice flour paste and stir well until mixture thickens. Serve

Note: For a really creamy (and sinful) taste, add coconut cream.

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