

Glutinous Rice Ball Recipe

(No Mi Chi Recipe)

Ingredients:

Dough Ingredients:

400 g glutinous rice flour

100 g rice flour

100 g castor sugar

3 tablespoons cooking oil

550 ml water

Filling:

300 g fried ground peanuts

200 g castor sugar

30 g cooking oil

Method:

To make filling, pound all filling ingredients into fruit blender until fine. Remove and leave aside. To make dough, combine dough ingredients, mix well. Place on the heatproof platter, steam over medium heat for about 20 minutes, or until cooked. Dust hand with a little cooked rice flour or Hoen Kwe flour, to remove some smooth dough, and wrap with enough of filling. Knead lightly to form a ball shape. Lastly, coat well with cooked rice flour before serving.

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