

Sesame Dumplings Recipe

Ingredients for Dumplings: Makes 15 dumplings

150g glutinous rice flour

15g rice flour

80g warm water

40g coconut milk

½ tablespoon sugar

Sesame Paste:

80g stir-fried black sesames seeds (ground)

2 tablespoons peanut butter

1 tablespoon corn oil

2 tablespoons castor sugar

Coloring:

1 drop red food color

1 drop green food color

Method:

To make Sesame Paste: Mix ingredients B well. Refrigerate for 30 minutes. Divide into equal portions and shape into balls. To make Dumplings: Mix glutinous rice flour with rice flour for the chewy yet soft texture. Knead ingredients for Dumplings into dough. Add some oil and work until smooth. Leave the dough for 20 minutes to rest. Divide into 3 portions. Add red and green food coloring separately to two of the portions. Leave one portion plain. Knead for even coloring. Divide dough into smaller portions. Stuff 20g of sesame paste in each. Roll them into balls. Boil water. Steam dumplings over medium heat for 5 minutes. Open the lid from time to time when steaming the dumplings, to release the steam so that they will not expand too much and deform. Then cover the lid again and steam for 8 more minutes. Serve.

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