

Sweet Glutinous Rice Balls (TANG YUAN汤圆)

By Chef Vincent

For 6 guests

INGREDIENTS

Ingredients for the syrup

Water	5 cups
Brown sugar	400 g
Pandan leaves	5 stalks
Old ginger skins / crushed	50 g

Glutinous rice balls

Glutinous rice flour	500 g
Water lukewarm	2 cups
Carrot blend for juice	1 pce
Pandan leaves blend	5 stalk

DIRECTIONS

1. Combine all the ingredients for the syrup and bring to a boil.
2. Cut the carrot and blend, use a strainer to extract the juice.
3. Cut the pandan and blend, use a strainer to extract the juice
4. Sieve the glutinous flour into a large mixing bowl, slowly add in the water. Or divide the glutinous flour into 2 bowl and add the extract juices in each bowl. Mix the glutinous flour into a firm and stiff dough.
5. Knead each portion of the dough separately until the colour is well distributed. Tip : Make sure to wash your hands each time after kneading the different colour dough to avoid discolouring.
6. Using the palm of your hands, roll each piece into the size of a marble
7. Cook the balls in the syrup. It should float to the surface once it is cooked. Serve with the syrup.

SIGNATURE
N^o 56

Locally sourced,
greatly savoured



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