



Glutinous rice dumpling with rainbow sugar

Ingredients :

- Glutinous rice flour 300 g • Coconut milk 200 ml • Sugar 200 g
- Milk 200 ml • Coconut shred 200 g • Marzipan 25 g

Stuffing :

- Light chestnut puree 450 g • Icing sugar 80 g • Vanilla 1 tsp

Steps :

1. Use 🍲 steam mode to preheat steam oven at 100°C.
2. Set the power of induction hob to level 3. Pour milk and sugar in pot until sugar dissolved. Add coconut milk, stir and turn the heat off at the same time.
3. Pour coconut milk mixture into glutinous rice flour. Stir until smooth and even. Sift glutinous rice mixture into a big bowl. Cover by cling wrap. Set aside.
4. Put glutinous rice mixture into preheated steam oven and steam for 90 mins. Remove from steamer and let it cool down.
5. Transfer glutinous rice to working table. Cut into pieces at 25 g each. Shape into smooth round balls.
6. Combine chestnut puree with icing sugar and vanilla. Stir well until smooth. Cut into pieces at 10 g each.
7. Put chestnut puree mixture into glutinous rice. Shape into round balls. Sprinkle a little coconut shred.
8. Roll the coloured marzipan and cut into different shape for decoration.

Tips :

Glutinous rice is sticky, It is easier to shape it in round balls by wearing plastic gloves.

Appliance: Steam oven and induction hob

Cooking Duration: 110 mins (excluding preparation duration)

彩糖手作糯米糍

材料：

- 糯米粉 300克 • 椰奶 200毫升 • 糖 200克 • 奶 200毫升
- 椰絲 200克 • 各色杏仁糕 25克

餡料：

- 淡栗子蓉 450克 • 糖粉 80克 • 雲厘拿香油 1茶匙

步驟：

1. 使用 🍲 蒸氣模式將蒸爐預熱至100°C。
2. 把電磁爐調至3級火力，砂糖加入鮮奶在煲內煮滾至糖溶，再加入椰奶拌勻後隨即關爐。
3. 把拌勻後的椰奶倒入糯米粉內攪拌至滑身，過隔篩轉到另一容器內，用保鮮紙封好。
4. 把糯米漿放入已預熱100°C蒸爐內，蒸約1.5小時至粉糰熟。
5. 取出放涼後把糯米糰用手搓揉至光滑，每粒25克。
6. 把栗子蓉，糖粉，雲厘拿香油拌勻，用手搓揉至光滑，每粒10克。
7. 用糯米糰包裹餡料及搓圓，沾上少許椰絲。
8. 完成後加上不同顏色的杏仁糕裝飾。

貼士：

搓糯米糍時最好穿上透明即棄膠手套，糯米糰才不會沾手易於搓揉。

電器： 蒸爐及電磁爐

烹調時間： 110分鐘（不包括預備時間）