



Eight-Treasure Rice Pudding

China | Medium | 3 hours | 4 servings | *Dessert*



Tools and equipment

- ~ Stainless steel pot or saucepan
- ~ Bowls

Directions

- 1 Clean and wash rice and cook until is done. Set aside.
- 2 Chop walnuts, raisins and candied orange peel. Make a paste with beans, corn starch and cold water and set aside.
- 3 Grease the bottom of bowls with shortening. Divide all ingredients except rice and sweet red bean paste among the bowls.
- 4 Divide rice and bean paste into 4 portions.
- 5 Place 2/3 of each portion of rice in a bowl to cover the nuts and fruits, then put sweet red bean paste in the centre. Cover the bean paste with remaining rice.
- 6 Steam at least two hours. Move onto a serving platter.
- 7 Boil sugar in 250 ml of water. Thicken with corn starch paste. Pour syrup on pudding. Serve immediately.

Ingredients

Rice, raw	250 g	Shortening	30 g
Raisin	120 g	Corn starch	4 g
Orange, candied	30 g	Red bean, dry	50 g
Groundnut	40 g	Date, dry	35 g
Walnut	40 g		
Water	8 ml		
Sugar	35 g		
Lotus, seed	5 g		