

Mini Clay Pot Pudding

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Ingredients:

rice flour 320g

brown sugar 320g

water 960ml

red beans 80g

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Steps:

1. Boil brown sugar with 300g water until dissolved, let cool.
2. Slightly rinse red beans, fill in water just over red beans and cook until they are soft.
3. Put rice flour in the sugar mixture; stir into thin paste.
4. Boil the remaining water. Pour into the paste slowly and stir constantly.
5. Put small bowls in steamer; steam over high heat for 1 minute and steam for further 2 minutes with paste added; put in some red beans and steam for another 6 minutes. Serve.

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