

Almonds Stewed with Papaya Recipe

Ingredients:

20 g snow fungus/white agaric
20 dates
250 g rock sugar
200 g firm papaya (diced into large pieces)
3 blades screwpine leaves (knotted)
3 liters water
2 g sweet almonds
2 g bitter almonds

Method:

Soak snow fungus, clean and trim it. Put all ingredients into a double-boiler or slow cooker and cook it for four hours. Dessert can be served hot or chilled.

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