

Walnut and Peanut Sweet Soup Recipe

Ingredients : Makes 5 portions

150g peanuts
50g walnuts
½ cup brown rice
6 cups water
100g rock sugar
60g palm sugar
1 cup evaporated milk

Method:

Roast the peanut until golden for a strong peanut flavor in the sweet soup and remove the skin. Blend the peanut with 2 cups of water. Soak walnut in the boiling water for 15 minutes. Roast and remove the skin. Blend with 1 cup of water. Soak brown rice in water kept in the fridge for 1 day. If white rice is used, just soak it for 2 hours. Blend with 1 cup of water. Boil the 6 cups of water, rock sugar and palm sugar. Add the peanuts, walnuts and brown rice. Stir slowly until it boils. Put evaporated milk in and mix well. Serve.

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