

Walnuts and Black Sesame Paste Recipe

(Chinese)

Ingredients:

75 g black sesame
38 g shelled walnuts (skin removed)
2 tablespoons long-grain rice flour
110 g rock sugar
1 1/2 cups water

Method:

Wash the black sesame. Drain well. Stir fry in wok without adding oil over low heat until fragrant. Add 1/2 cup of water to rice flour. Work into batter. Put walnuts into boiling water. Parboil for a while. Dish up. Allow to dry in ventilated place. Deep fry over low heat. Crush walnuts and set aside. Put black sesame and water into blender and blend well. Strain to form sesame juice. Put rock sugar and sesame juice in pot. Parboil over low heat until rock sugar is dissolved. Keep stirring. Add batter gradually. Stir well. Boil for a while. Put in half of the crushed walnuts. Stir well. Dish up. Sprinkle the rest of walnuts on top of sesame paste and serve.

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