



## Deep-fried Sesame Balls

NIBBLEDISH CONTRIBUTOR

### Ingredients

1) 250g glutinous rice flour, sifted 2) 125g sweet potato, steamed and mashed 3) 35g castor sugar 4) Pinch of salt 5) 140ml hot water 6) 60g sesame seeds – roasted Filling: 1) 80 gram palm sugar or brown sugar 2) 40 ml plain water 3) 200 gram grated coconut, skin removed 4) 1/3 tsp salt 5) 2 tsp sifted glutinous rice flour

### Instructions

Filling: 1) Cook palm sugar with water till palm sugar dissolves. 2) Add grated coconut and salt, stir-fry till mixture is fairly dry. 3) Remove and set aside. For the dough; 1) Put sifted glutinous rice flour into a mixing bowl. Stir in salt and sugar. Add in mashed sweet potato to mix. Pour in hot water and mix with a wooden spoon until well blended. 2) Knead the dough lightly until it is firm, smooth and pliable but not sticky to the touch. 3) Roll dough into a long fat sausage shape and cut into 12–14 equal sized portions. Shape each portion into a ball. Wet the palms of your hands. Roll the balls and make a hole in center, put in sugar palm then roll again before roll in sesame seeds. 4) Heat oil over a medium heat and deep-fry the balls in batches of 3–4 pieces at a time for 4–5 minutes or until the sesame seeds turn golden. Remove with a slotted spoon and drain well on absorbent kitchen paper.