



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.