

PEARL RIVER DELTA: SESAMO



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The luxurious Westin Macau presents a fusion of local hospitality and global flavours. Represented by Bruno Santos & Olivier Foucke.

- Sub Category Name
Combo
Soups
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series Natural
Ceylon Ginger Tea

Ingredients

PEARL RIVER DELTA: SESAMO
Sesame Paste



- 1 cup black sesame seeds
- 2 cup sugar
- 1/2 cup peanut

Glutinous Rice Dough

- 1 cup glutinous rice flour
- 1/2 cup water

Natural Ginger Tea Soup

- 5 tsp Dilmah Natural Ceylon Ginger Tea
- 1 small rock sugar
- 12 soaked lyceum berries
- 6 dried red dates
- 4 dried salted mandarin skins

Methods and Directions

PEARL RIVER DELTA: SESAMO

Sesame Paste

- Preheat the oven to 180°C.
- Roast the peanut, cool down. Add sugar, peanut and sesame seed to the Robocoupe and blend till paste.
- In a bowl soften the butter then add the sesame paste. Mix till you achieve a homogeneous paste.
- Divide in small balls. Reserve in fridge till they become hard.

Glutinous Rice Dough

- Mix rice flour with the water. Roll it by hand till you get a sticky dough

Natural Ginger Tea Soup

- Prepare the tea by adding Dilmah Natural Ceylon Ginger tea to 1 liter of water.
- Brew for 10 minutes. Strain to the hot pot with the rest of the ingredients, let infuse for 5 minutes.
- To form the sesame balls, divide the rice dough into 1.5 inch balls. Keep them covered with the damp cloth as they dry up very quickly.
- Make a pocket inside each ball and fill up with a sesame paste. Seal the opening carefully, making sure the balls are not cracked. Gently roll into a sphere shape.
- Add the sesame balls to the soup. When cooked they will float to the top.



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