Little Chef

 Hello everyone, my name is Samantha. Today I am going to share how to make rice cakes, a New Year food. This time I will make rice cakes with mommy.

 We need tools such as cake molds, spoons and mixers. In terms of ingredients, we need glutinous rice flour, wheat starch, brown sugar in bar, water, coconut cream, oil and egg. Now, let’s make rice cakes.

 First, use a sauce pan to ring 1 cup of water to boil. Add brown sugar and cook until completely dissolved. Pour in coconut cream and oil. Filter through a fine sieve to make the mixture smoother. Let the mixture cool down.

 Next, sift glutinous rice flour and wheat flour twice. Add flour bit by bit into the mixture. Stir constantly along the way and combine the ingredients well. If you’d like your batter to be smoother, filter through a fine sieve once more.

 After that, transfer the batter to a greased cake mold. Place in a wok and steam over high heat for about 60 to 75 minutes. As the cake is very sticky, even if it’s cooked through, it still sticks to your needle or chopstick. If you can’t taste any raw flour, it’s done. Make sure to steam the cake for enough time.

 Finally, let the cake cool. Refrigerate for at least 3 hours. When the cake is cold, it’s much easier to slice into thick pieces. Coat the sliced cake with whisked egg, fry on medium-low heat until both sides are brown.

 The rice cake is finally finished. Goodbye.

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