Tang Yuan

Ingredients

2 oz Water (plus 2 cups)
3 T Brown Sugar
1/2 c Glutinous Rice Flour
1 Ginger (2-inch, sliced)
1/4 c Black Sesame Filling (or red bean or taro)

Instructions

1.Form the filling into 12, 1 teaspoon sized balls and place on a plate. Put the plate in the freezer while you make the ginger soup.
2.In a small pot combine 2 cups of water with the brown sugar and ginger. Bring to a boil then reduce to low and simmer while you prepare the dough.
3.Mix the glutinous rice flour and 2 ounces of water together and form into a ball. The dough should be silky smooth, not sticky. If it is sticky add a bit more flour, if it is dry add water drop by drop. Divide the dough into 12 equal pieces.
4.Oil your fingers first so the dough does not stick. Take one of the pieces and flatten into a circle about 1/4-inch thickness with your fingers

Tang Yuan

and pressing it into a shallow bowl-like shape. Place one of the filling balls into the dough and carefully fold the dough over the paste and seal the ball by pressing the dough on itself. Be gentle as the dough tears easily. Repeat for the remaining dough.

5.Fill a medium pot halfway with water and bring to a boil. Drop the rice balls into the boiling water. Stir the balls while you are dropping them into the water, they tend to stick to the bottom of the pot. After the balls float to the surface, cook for an additional 2 minutes.

6.Turn off the burner on the ginger soup. Ladle soup into 3 bowls then strain and place 4 rice balls into the soup. Makes 12 rice balls.