

# TONG CHAN

Registered Ordinary Partnership

## Stuffed Sago Sesame Dessert



### Ingredients:-

100 grams	roasted sesame
10 grams	roasted peanuts
20 grams	white butter
25 grams	brown sugar
20 grams	water

### Ingredients for ginger water:-

1 cup	brown sugar
5 cups	water
2 pieces	old gingers

### Ingredients for wrapping:-

150 grams	sago (small pellets)
½ cup	boiling water

### Method:-

- 1 Blend roasted sesame and peanuts finely together.
- 2 Put white butter in pan on low heat and fry blended sesame and peanuts
- 3 Add water and brown sugar in No. 2 and fry them together
- 4 Mold the sesame paste into one long round piece of ¾ inches diameter and put to freeze in freezer. Then cut it in ¾ inch pieces and mold them in round shape before resting them in refrigerator.
- 5 Clean sago through sieve and put in boiling water, stir them before leaving it aside for 30 minutes. Blend softly with hands and sprinkle with water if they become dry.
- 6 Cover the cooked sago with the mixed sesame paste and boil them until fairly cooked then put them in cold water immediately. Then place them in clear syrup (from mixing ½ cup melted sugar with ½ cup water)
- 7 Boil water with brown sugar and sieve it with thin white cloth. Then put to boil again with sliced ginger.