

World Gourmet Summit 2003 Culinary Masterclasses

The Cuisine of
Zhang Jin Jie
The Green Tea House, Beijing, China

Californian Raisin Green Tea Tang Yuan



Ingredients

glutinous rice flour
wheat starch
green tea powder
cold water

Californian raisins
Chinese yellow wine
young ginger
oranges
water

Method

Boil the Californian raisins in Chinese yellow wine, together with ginger and oranges until the raisins have absorbed the flavour of the wine and the liquid has been reduced to a syrup. Cool and chill this mixture.

Mix the flour, starch and green tea powder with water to form a dough skin. Flatten dough, cut round circles from it and fill each one with the chilled raisin mixture. Seal the balls and boil them in water until they float. Serve warm.