

湯圓 Chinese Glutinous Rice Balls

I 材料 Ingredients

湯圓 Rice Balls

1&1/4 杯 糯米粉/ 1&1/4 of glutinous rice flour
2/3 杯 水/ 2/3 cup of water

糖漿 Syrup

6 1/3 杯 水/ 6 1/3 杯 水 cup of water
1 杯 糖/ 1 cup of sugar

II 做法 Directions

湯圓 Rice Balls

將 1&1/4 杯糯米粉放在大碗中，加 2/3 杯水，均勻揉合成一個光滑的圓麵球。

Place 1&1/4 cup of glutinous rice flour in a large bowl, slowly add water and mix well and evenly; knead the dough until it forms a smooth ball.

在一盤子上撒上些糯米粉。

Sprinkle some glutinous rice flour on a plate.

用刀把麵球分成到六到十二個麵團（做小或大）。

Use knife to divide the ball into 6 to 12 lumps of dough (size small or large).

用兩手掌把每個麵團滾成圓滑小球，將它們放在粉盤上。

Roll each lump with both palms to form a smooth ball, place it on the floured plate.

煮水。當水沸騰時，加入糯米湯圓，煮至浮起。

Boil hot water in a pot, when the water boils, add in the glutinous rice balls, cook until they float to the top.

糖漿糯米湯圓 Syrup Rice Ball Soup

在鍋子中先放糖和水，再加熱讓糖溶解。加入煮好的糯米湯圓。請享用!

In a pot, first add sugar and water, then heat till the sugar has dissolved. Add the cooked glutinous rice balls. Enjoy!