

Ingredient

- Glutinous Rice Flour (糯米粉) : 100 g
- Rice Flour (粘米粉) : 1/4 spoon
- Warm Water (暖水) : 90 ml (for dough making)
- Dry Osmanthus (干桂花) : 3 spoons
- Egg (鸡蛋) : 1
- Still Water (清水) : 450 ml (for boiling)
- Potato Flour (生粉) : 20 g
- Sweet Fermented Glutinous Rice (甜酒酿) 6 spoons



Glutinous Rice Flour



Rice Flour



Dry Osmanthus

Sweet Fermented
Glutinous Rice

Step 1: Dough Making



Step 2: Rice Ball Making & Boiling



Step 3: Egg Drop Soup Base (optional)



**DIY TIME ! !
!**

