Recipe

Rice Balls Soup

By

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Preparation

Dough
2 cups rice flour
½ cup to ¾ cup of water
3 tbsp oil
1 tbsp sesame seeds (optional)
Mix all ingredients in a bowl until the dough is soft and easy to manipulate. If it is too dry, add a few more drops of water. If it is too wet, add a little more of rice flour. If you prefer, add dash of salt and sugar, or add some sesame seeds.

Stuffing
½ cup soy meat (small pieces)
1 tbsp black bean paste
1 tbsp water
½ tsp sugar
Soak soy meat in a small bowl for at least 15 minutes.

Rice Ball
Take 1 tablespoonful of dough and roll it into a ball. Flatten the ball and add ¼ teaspoonful of stuffing. Seal it and roll the dough into a ball on your palm. Makes about 20.

Soup
6 cups water
1.5-2 tsp salt
½ tsp white pepper
¼ cup chopped cilantro
¼ cup chopped celery
In a big pot, bring water to boil. Add the rice balls to boil and add some cilantro and chopped celery and cook for another 5 minutes.

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