

Hakka-Style Mushroom Peanut Zongzi



0 made it | 0 reviews



This vegan zongzi can be turned into a ovo-vegetarian dish by adding steamed egg yolk.

- Sub Category Name
Food
Main Courses
Savory
- Recipe Source Name
Tea Inspired Festivities
- Festivities Name
Dragon Boat / Duanwu Festival

Used Teas



t-Series Ceylon
Young Hyson Green
Tea



t-Series Keemun
Special Leaf Tea

Ingredients

Hakka-Style Mushroom Peanut Zongzi

- 650g or 3 cups glutinous white rice

- 3 cups vegetable broth
- 25 bamboo leaves, soaked overnight
- Kitchen twine

Filling

- 8 dried shiitake mushrooms, soaked overnight and diced
- 2 tbsp peanuts
- 2 cloves garlic, diced
- 2 tbsp soy sauce
- 1 tbsp white wine
- 1 tsp onion powder
- 1 tsp garlic powder
- 1/2 tsp sesame oil

Methods and Directions

Hakka-Style Mushroom Peanut Zongzi

- Soak glutinous rice in the broth for 2 hours.
- Strain the glutinous rice in a coarse muslin sheet and set aside.
- In a bowl, combine the mushrooms, peanuts and garlic.
- Add the soy sauce, wine, onion powder, garlic powder and sesame oil and mix well.
- Divide into 10 portions.
- To assemble the zongzi, form a cone using 2 bamboo leaves, placing one on top of another and fold into a cone.
- Place 2 tablespoons of rice inside, add the mushroom and peanut mixture, and cover with 2 tablespoons of rice.
- Pack all ingredients lightly.
- Smooth the top with a clean wet spoon.
- Complete the wrapping and secure the rice package with kitchen twine.
- Cook submerged in boiling water for 4-5 hours.