

Rose with French Vanilla Tea Nian Gao / New Year Cake



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Nian Gao is also used as an offering to the Kitchen God. As folklore has it, this deity observes the happenings of every household from the kitchen and submits a report to the Heavenly Emperor just before Chinese New Year.

- Sub Category Name
 - Food
 - Desserts
 - Sweets
- Recipe Source Name
 - Tea Inspired Festivities
- Festivities Name
 - Chinese New Year Festival

Used Teas



t-Series Rose With
French Vanilla



t-Series Single Estate
Assam

Ingredients



Rose with French Vanilla Tea Nian Gao / New Year Cake

- 400g glutinous rice flour, sifted
- 300g dark brown sugar
- 300ml Dilmah t-Series Rose with French Vanilla tea (6g brewed for 5 minutes)

Methods and Directions

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- Dissolve the sugar in the tea.
- In bowl, put in the flour. Pour in the tea-sugar mixture and whisk until a smooth batter is formed.
- Grease ramekins and pour in the batter.
- Steam over high heat for 1 hour until done. Cool and refrigerate.
- The cake will harden after several weeks, until which time, it will be ready.
- To serve, slice into small squares of 5cm and steam.
- Alternatively dip the slices into a batter of beaten egg and flour batter and fry in a well-greased pan.

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