

How to Make Soft and Chewy Rice Cakes with Sesame Oil

written by Chandradip News24 | December 26, 2024



This recipe is perfect for those who love soft and chewy rice cakes with a crispy top layer. The combination of rice flour, glutinous rice flour, and sesame oil creates a unique texture that is both comforting and satisfying. Whether you're looking for a quick snack or a traditional treat, these rice cakes are a versatile addition to your kitchen.

Ingredients:

- 1. 2 cups rice flour
- 2. 1 cup glutinous rice flour
- 3. 1/2 cup water
- 4. 1/4 cup sesame oil

Instructions:

1. In a large bowl, combine the rice flour and glutinous rice flour. Add the water and mix until a soft dough is formed. Knead the dough for about 5 minutes until it is smooth and elastic.

2. Divide the dough into small balls, about the size of a walnut. Flatten each ball slightly. Heat a pan over medium heat and add a small amount of sesame oil. Fry the rice cakes until they are golden brown and crispy on top. Remove them from the pan and drain on a paper towel.

በቅድመ ስራ ላይ ስለሚገኙ የሥራ ስሜቶች ለማስፈራራት ይህ ሰነድ ለሥራ ስሜቶች
በሥራ ስሜት ስር ለሥራ ስሜት ስር ለሥራ ስሜት ስር ለሥራ ስሜት ስር ለሥራ ስሜት
በሥራ ስሜት ስር ለሥራ ስሜት ስር ለሥራ ስሜት ስር ለሥራ ስሜት ስር ለሥራ ስሜት
በሥራ ስሜት ስር ለሥራ ስሜት ስር ለሥራ ስሜት ስር ለሥራ ስሜት ስር ለሥራ ስሜት

ግ-ግ በሥራ ስሜት ስር ለሥራ ስሜት ስር ለሥራ ስሜት ስር ለሥራ ስሜት ስር ለሥራ ስሜት
በሥራ ስሜት ስር ለሥራ ስሜት ስር ለሥራ ስሜት ስር ለሥራ ስሜት ስር ለሥራ ስሜት

የሥራ ስሜት: ግ-ግ-ግ

በሥራ ስሜት ስር ለሥራ ስሜት ስር ለሥራ ስሜት ስር ለሥራ ስሜት ስር ለሥራ ስሜት