

Sticky Rice Pudding Workshop

钵仔糕 製作坊



日期 DATE

14/01/2018 (星期日 Sunday)

時間 TIME

14:00-15:30

地點 VENUE

會所一樓節目室
Function Room,
1/F Clubhouse

名額 Capacity

6 位/person

費用 FEE

\$80

截止日期 DEADLINE

10/01/2018 (星期三 Wednesday)



GOLD COAST

黃金海岸住宅
RESIDENCES HONG KONG

查詢請致電 Enquiries : 電話 / Tel: 2441 4813

此通告將於2018年1月15日除下 This notice will be removed on 15 January 2018

CH1801-04

Sweetened egg batter grilled in a mould to make puffs. Crunchy on the outside, soft on the inside. These days it comes in a range of flavours, including chocolate, strawberry and coconut.



Put Chai Ko

Often translated as 'sticky rice pudding', *put chai ko* is typically made of rice flour and red beans. These ingredients are put in a small china bowl. When the pudding sets, it can be removed from the bowl on a small stick and eaten like a popsicle. Modern innovations of this traditional snack have introduced new flavours such as pumpkin and green tea.



White Sugar Cake

Originating in Shunde, Guangdong province, this traditional pastry is made by steaming a dough mixture of rice flour, white sugar, water and yeast. It is sweet with some sour notes and has a soft and spongy texture.



Fish balls

Almost every Hongkonger has a favourite fish



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