

Chinese Eight Treasure Rice Pudding

<http://userealbutter.com/2013/02/08/chinese-eight-treasure-rice-pudding-recipe/>
from the [Los Angeles Times](#)

2 cups uncooked glutinous rice (also known as sticky rice or sweet rice)
1/2 cup hot water
2 tbsps sugar
4 tsps vegetable shortening
1 cup dried fruits of your choice (raisins, golden raisins, papaya, apricots, pineapple, cranberries, mangoes, peaches), seven in total
candied or maraschino cherries (red, you can also add green ones, but definitely get red)
1 cup sweet red bean/azuki paste (or more as needed)

simple syrup

1/2 cup water
1/2 cup sugar
1 tbsp lemon juice
2 tsps cornstarch dissolved in 1 1/2 tbsps water

Cook the rice according the directions (omit salt if called for) or in a rice cooker. When the rice is done, mix the hot rice with 1/2 cup hot water, 2 tablespoons of sugar and the shortening. Chop any of the fruit up into slices or strips or pieces (depending on how you want to arrange the design). Place the fruit in the bottom of a 5-cup capacity bowl in a pattern to your liking (usually trying to resemble a flower). Line the bowl with two-thirds of the rice, making a layer that is about 1-inch thick and taking care not to disrupt the fruit pattern. Place the sweetened red bean paste into the well of the rice and flatten it. Top with the rest of the rice and then press it all down to pack it tightly. Flatten the surface of the rice with wet hands. Set the uncovered bowl on a rack in a large pot with a few inches of water or a steamer. Steam the rice pudding over boiling water for an hour in a covered pot.

Make the simple syrup: Combine the water, sugar, and lemon juice in a small saucepan and bring it to a boil. Stir to dissolve the sugar. When sugar is dissolves, stir in the cornstarch and water mixture. Keep stirring. When the liquid thickens a little bit and becomes clear again, remove from heat.

Serve: Place a serving plate (one that has a lip so it catches the syrup) face down over the bowl of rice pudding. Carefully invert the bowl and plate. The pudding should release from the bowl. Pour hot syrup over the pudding and serve. Pour more syrup over individual pieces. Serves 8.