

## 8 TREASURE GLUTINOUS RICE PUDDING

Lunar New Year  
Shanghai Disneyland

Serves 6

### GLUTINOUS RICE

- 1 1/2 cups (300 grams) glutinous rice
- 1/2 cup (50 grams) lard
- 1/3 cup (60 grams) sugar

### 8 TREASURE GLUTINOUS RICE PUDDING

- 6 finely chopped jujube dates
- 6 candied dates, quartered
- 12 walnuts cut in half, lengthwise
- 2 tablespoons (5 grams) shredded mustard greens, dyed red
- 2 tablespoons (5 grams) shredded mustard greens, dyed green
- 2 tablespoons (10 grams) chopped dried cranberries
- Reserved glutinous rice
- 1/2 cup (150 grams) red bean paste
- 1/2 cup (120 mL) water, divided
- 1/4 cup (50 grams) sugar
- 1 tablespoon (10 grams) cornstarch

### FOR GLUTINOUS RICE:

1. Rinse rice. Place in a medium bowl and cover with cold water. Cover bowl and refrigerate 8 hours.
2. Drain water from rice.
3. Cook in rice steamer for 40 minutes, until rice is soft.
4. Pour rice into large bowl. Stir lard and sugar into warm rice until lard is fully melted.

*Always use caution when handling sharp objects and hot contents.  
Please supervise children who are helping or nearby.*

*This recipe has been converted from a larger quantity in the restaurant kitchens.  
The flavor profile may vary from the restaurant's version.*

## **FOR 8 TREASURE GLUTINOUS RICE PUDDING:**

1. Grease six 8-ounce (250 milliliter) ramekins with lard. Each ramekin should be 4 inches (10 centimeters) wide and at least 2 inches (5 centimeters) tall.
2. Evenly divide jujube dates, candied dates, walnuts, red mustard greens, green mustard greens, and dried cranberries into desired pattern in the center of each ramekin. Press 1/4 cup (60 grams) glutinous rice on top of the dried fruits and nuts until bottom of ramekin is covered.
3. Roll 1 tablespoon (25 grams) red bean paste into a ball, then flatten into a circle slightly smaller than the ramekin. Place on top of rice. Repeat with remaining ramekins.
4. Top with 1/4 cup (60 grams) rice and press until top is evenly covered.
5. Place ramekins in a steamer and steam for 40 minutes.
6. While rice pudding is steaming, combine 1/4 cup (60 milliliters) water and sugar in a small saucepan. Bring to a boil and whisk until sugar is dissolved.
7. Whisk together remaining 1/4 cup (60 milliliters) water with cornstarch. Add to sugar and water and whisk until syrup thickens. Keep warm.
8. Run a knife along the edge of the rice pudding and carefully flip ramekins onto a plate to remove rice pudding. Pour 1 tablespoon (15 milliliters) of sugar syrup on top of each rice pudding to glaze the top.

*Cook's Note: For Lunar New Year at Shanghai Disneyland, the 8 TREASURE GLUTINOUS RICE PUDDING is served Mickey-shaped- what a memorable way to celebrate Lunar New Year while you are at Shanghai Disneyland!*

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