

SMILING SESAME BALLS **Lunar New Year** **Hong Kong Disneyland**

Makes 36

2 cups (300 grams) all-purpose flour
2 teaspoons (10 grams) baking soda
2/3 cup (125 grams) sugar
2 eggs, beaten
1/3 cup (75 milliliters) water
1 cup (125 grams) sesame seeds
Oil, for frying

1. Whisk flour, baking soda, and sugar in a medium mixing bowl. Stir in eggs and water, then knead by hand until soft dough forms. If dough is too dry, slowly add more water.
2. Roll dough into 1 1/2 teaspoon (10 gram) balls and place on a baking sheet or cutting board.
3. Fill a medium mixing bowl with cold water. Pour sesame seeds into a small bowl. Place one ball of dough into a fine mesh sieve. Dip sieve into bowl of cold water. Remove dough and roll in sesame seeds. Place back on baking sheet. Repeat with remaining dough.
4. Carefully heat 3-4 inches (7-10 centimeters) of oil in a Dutch oven to 350°F (180°C). Turn off heat. With caution, add 12 sesame balls. As soon as sesame balls begin to float, turn heat to medium and continue to fry an additional 1-2 minutes, until sesame balls are golden brown and begin to crack. Carefully remove and drain on paper towels.
5. Repeat with remaining sesame balls, making sure oil returns to 350°F (180°C) before adding remaining dough.

Cook's Note: The key to have a golden brown sesame ball is to turn off the heat once the oil reaches 350°F (180°C) and immediately add dough to oil.

*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.*