

fried suman

WITH TSOKOLATE

This is our answer to the Spaniards' churros con chocolate. Instead of fried-dough pastry, this recipe makes use of fried suman, or rice cake made with glutinous rice and coconut milk, dipped in a rich chocolate sauce.

INGREDIENTS

1 cup all-purpose cream
4 unsweetened tablea
½ cup brown sugar
¼ tsp salt
¼ cup Golden Fiesta Canola Oil
12 suman, wrapping removed

PROCEDURE

1 Make chocolate sauce: Pour cream in saucepan, and place over medium heat. Bring to a gentle simmer. Add tablea and stir until melted. Sweeten with sugar, and add salt. Stir until melted and smooth. Transfer to a bowl or small pitcher. Set aside to cool.
2 Heat about 1 Tbsp. **Golden Fiesta Canola Oil** in a frying pan. Fry suman in batches, until slightly browned on all sides. Remove from pan. Repeat with

remaining suman. Keep warm. Serve with tsokolate.

TAKES 25 MINUTES
MAKES 6 SERVINGS



IDEA MAKER No stove? No problem! Heat cream in the microwave for 1 minute on high. Pour over broken up tablea. Let sit for another minute before stirring.