

鼎珍食品工業股份有限公司

TING JEAN FOODS INDUSTRY CO., LTD

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如何煮出好吃的芋圓/地瓜圓

How to cook the delicious Frozen Taro/Sweet potato balls??

- 將約十碗份量的水煮沸(冷凍圓和水的比例為 1:10) (冷凍圓低於 500g 請用 3 公升的水)
 Prepare 10 times of water to boil (The ratio of frozen balls to water is 1:10) (If the frozen balls are under 500g, the water request is 3 liters)
- 將冷凍圓倒入滾水中加熱並攪拌,直到所有冷凍圓浮於水面 Put the frozen balls into the boiling water and stir until all the pearls float out of the water
- 請用中小火滾煮,並開始計時1分鐘 Please boil with medium-low fire and begin to time 1 min.
- 步驟三完成後,請熄火蓋上鍋蓋悶 1 分鐘。 After step 3, turn off the fire and braise with a pan cover for 1 min.
- 步驟四完成後,以冷水沖洗煮熟後的芋圓/地瓜圓後瀝乾,加入適量的糖水,攪拌均勻後即成美味可口的芋圓/地瓜圓 Scoop all the cooked taro / sweet potato balls out of the pot and flush them with cool water. Drain, and mix with sugar water. The Taro / Sweet potato balls are ready to eat.

● 軟 Q 度依個人喜<mark>好,請自行增加或減少</mark>燜鍋時間 You can decide the braising time according to your taste.