


Chinese Green Tea Party



Walnut Biscuits

Legendary chef Ken Hom is supporting the SPANA World Tea Party with a recipe for moreish walnut biscuits.

Ken said: "In my experience, Chinese food is brilliant for bringing people together. So why not have a go at making these walnut biscuits and invite your nearest and dearest around for a SPANA World Tea Party. They're really simple to make and unbelievably tasty. And the best thing is, it's all for a good cause, helping working animals and those that rely on them in the world's poorest communities."

- 
- Although baking is not a common Chinese cooking method, biscuits of all kinds are quite popular now in China.
 - Walnut biscuits are delicious with a cup of green tea.
 - They can be served alone or with fresh fruit.





Chinese Green Tea Party

Walnut Biscuits

Ingredients:

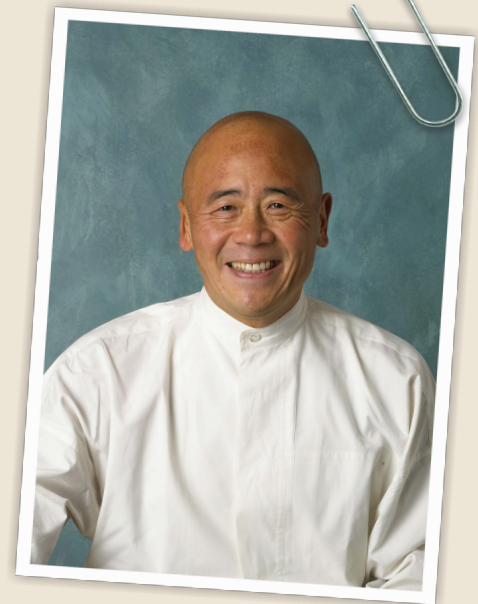
Makes: About 12 biscuits

- 12 walnut halves
- 100g plain flour
- 2 teaspoons baking powder
- 50g butter or lard
- 100g sugar
- 2 eggs

Instructions:

Prep: 10min · Cook: 20min
Ready in: 30min

1. Preheat the oven to 200°C / Gas Mark 6.
2. Immerse the walnut pieces in a pan of boiling water for about 5 minutes. Remove them with a slotted spoon, pat dry with kitchen paper and set aside.
3. Put the flour and baking powder into a large bowl and rub in the butter or lard until well mixed.
4. Add the sugar and 1 egg and mix to form a thick paste.
5. Divide the mixture into 12 balls and press them into flattish, biscuit shapes about 5cm (2in) in diameter.
6. Put them on a non-stick baking tray or a plain oiled baking tray. Press a piece of walnut on to each biscuit.



7. Using a pastry brush, glaze the tops with the remaining beaten egg.
8. Once cooled, the biscuits can be stored in an airtight jar, where they will keep for about a week.

Credit: Ken Hom's Complete Chinese Cuisine, published by BBC Books