



# UBE BALLS

## INGREDIENTS

150g *Ube Filling & Topping*  
1 tbsp Sugar  
150g Glutinous rice flour

## METHOD

1. Mix the Ube Filling & Topping with sugar, then add glutinous rice flour and knead. Add a small amount of water if the dough is not coming together or too dry.
2. Roll the dough into balls of about 15g each.
3. Fry the balls in oil heated to 170°C. As the dough puffs up, use a spatula or similar tool to gently flatten and fry for approximately 10 minutes.

Recipe makes 20 ube balls.

## FEATURED PRODUCT



UBE  
Filling & Topping