

Chinese green tea party

Walnut biscuits



Chef Ken Hom is supporting our World Tea Party with a recipe for moreish walnut biscuits. Ken says

“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 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 the communities who depend on them.”

Top tips...

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



In aid of
**Working
Animals
International**

Chinese green tea party

Walnut biscuits

Ingredients



Makes about 12 biscuits

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

Instructions



Preparation 10 minutes



Cooks in 20 minutes

- 1 Preheat the oven to 200C.
- 2 Immerse the walnut pieces in a pan of boiling water for about five 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.

Add the sugar and one egg and mix to form a thick paste.

- 4 Divide the mixture into 12 balls and press them into flattish, biscuit shapes about 5cm in diameter.
- 5 Put them on a non-stick baking tray or a plain oiled baking tray. Press a piece of walnut on to each biscuit.
- 6 Using a pastry brush, glaze the tops with the remaining beaten egg.
- 7 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