





Homemade Oriental Dessert in Style



Black Sesame Dessert

Health Benefits ♥

Time Required (9)

Rich in protein, unsaturated fatty acids and minerals that are good for the skin and bring anti-aging effect 9 Minutes

DIY Sesame Dessert - The Oriental Heartwarming Sweetness

Dessert is considered compulsory for a satisfying dinner. In winter, having a sizzling hot dessert truly warms the cold long night. Just choose German Pool Professional High-Speed Food Processor and select the auto "Bisque" Programme. Thanks to the 38,000 RPM motor, in only 8 minutes, toasted sesame and rice grain will be grinded to a hot creamy paste ready for you to sweeten up with sugar. Equipped with functions beyond any regular blender can offer, even icy smoothie and baby food can be made within 1 touch. Blending Italian masterpiece design with versatile functionality, This Professional Blender Is Your Ultimate Choice.



Black Sesame Dessert

Ingredients 6

- Black sesame White sesame



Pour toasted black, white sesame and rice grain into the blender.



Select the auto "Bisque" Programme and start.



Add sugar through the small opening on the lid when programme finishes, select " Pulse" to mix well. Serve when hot.

GERMAN POOL KITCHEN CABINETRY & HOME APPLIANCES SHOWROOM

Hong Kong

Wanchai, Hong Kong

Room 2-4, Upper G/F, Newport Centre, 116 Ma Tau Kok Road, Tokwawan, Kowloon

Shop 327-328, Level 3, T. +852 5802 5070

3/F, Yongwang (Jusco) Shopping Mall,

T. +86 757 2980 8308

