



China: Tangyuan

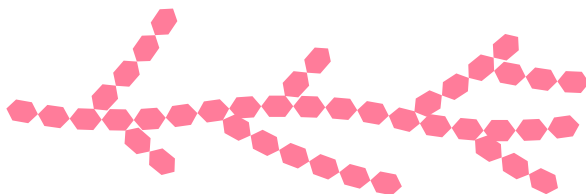


Tangyuan are commonly eaten in China on the Dongzhi Festival (Winter Solstice), as well as at Chinese New Year. They are dumplings made from glutinous rice flour and stuffed with a variety of fillings. Glutinous rice is stickier than other types of rice due to its low amylose content and high amounts of amylopectin. The branched chains of amylopectin can gelatinise and are what makes glutinous rice sticky.

KEY:  Glucose



Amylose



Amylopectin