



This snack is made by steaming some top-grade glutinous rice and grinding it until the rice melts like lumps of cotton. The glutinous paste is then taken out and made into balls, which are steamed in a bamboo steamer. Most of the rice cakes have fillings such as mung bean paste, lotus seed paste, sesame and osmanthus sugar. The quality can vary. It is best eaten hot and accompanied by white sugar or cooked bean flour. This is one of Guilin's most renowned snacks.