Black Sesame Paste Desert

Ingredients:
1 8oz (doesn’t matter) bag of black sesame seed

Method-Sesame preparation:
1. Rinse and wash lightly the black sesame seed in water. Use a small wire mesh scope to scope out the sesame. Remove as much of the water as possible.
2. Put the sesame in a flying pan to cook. Stirring it constantly, until the sesame is very dry and crispy.
3. Use a food processor to blend the sesame until it is like powder.
4. Store in a plastic container for future use.

Ingredients-per 8oz bowl of sesame paste:
3 to 4 cubes of rock sugar to taste
1 tbsp to 1-1/2 tbsp of corn starch (depending on how thick you like it).
2 tbsp of sesame powder
8 oz water

Method:
1. Boil 7/8 of the 8 oz water with the sugar.
2. In a separate bowl, mix in the sesame powder and the corn starch. Stir in the remaining 1/8 of the 8 oz cold water. Mix well.
3. When the sugar is all melted and the water is boiling, pour in the sesame mixture, stirring quickly and constantly.
4. Keep stirring until smooth and in a paste texture, and the corn starch is cooked.

Enjoy!

Be careful—it is very hot!
Add more white sugar to make it sweeter!