

ZHENNING BOBO SUGAR (镇宁波波糖)

Country of origin: China

Type of product: Rice, caramel and sesame sweet

Geographical Area: Zhenning Town, Dashan Township and Dingqi Town of Zhenning Autonomous County of Guizhou Province

Specificity of the Product: The Town of Ningbo Wave Sugar is a Zhenning Buyi and Miao Autonomous district traditional food dating from the Qing Xianfeng years. It is made with processed glutinous rice, caramel and peeled fried sesame powder. It is sweet and has a so called "drop mouth crisp." This sweet is also sometimes called a "Bobo crisp". The raw ingredients are heated and mixed with the 40 degrees Celsius caramel, the sesame seeds are added at the end. Layer of caramel give the dessert its crisp texture.



Source:

General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) - China Protected Geographical Indications Products (<http://www.cqi.gov.cn/Home/>). Product information translated and adapted through <https://translate.google.ch/>.