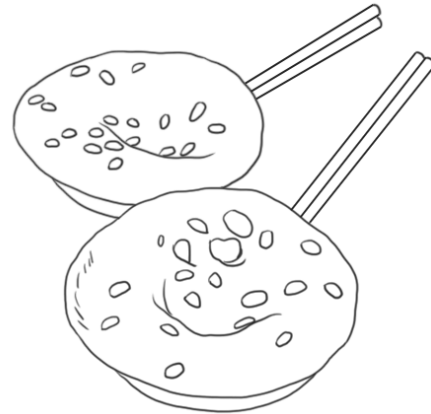


John is reading an article about red bean puddings. Read it carefully and choose the best answers for Questions 23-28.

Red Bean Puddings

By David Chan

Red bean puddings are a kind of traditional and popular snack in Hong Kong. They are made with red beans, rice flour, sugar and wheat starch. Many tourists visiting Hong Kong love having this snack at street stalls.



Red bean puddings are different from Western-style puddings. One of the major differences is that Western-style puddings are made with butter, wheat flour and eggs. Also, red bean puddings are enjoyed as street snacks but Western restaurants serve puddings as desserts.

How are red bean puddings made? First, put red beans in some water and let them soak for a few hours. Then, cook the beans until they are soft. Next, mix water with wheat starch and rice flour together. At the same time, boil some water and add sugar. After that, put the flour mixture into the sugar water and stir everything well. Put the mixture in small bowls and add the cooked red beans. Lastly, steam the puddings for ten minutes.

So, what makes red bean puddings so unique? Red bean puddings are also called ‘small bowl puddings’ in Chinese. Small bowls are used when steaming so that the puddings are cooked evenly. This gives the special taste and texture that people love. Also, two wooden sticks are used to take the snack out from the bowl. This makes it look like a huge lollipop with red beans.

A delicious red bean pudding is sweet like honey. The centre part sinks a bit after **it** has been cooked. These days, you can find packaged red bean puddings in some supermarkets. But you will never buy these ready-made puddings again after you have tasted the fresh puddings made by street hawkers. Red bean puddings are simply incredible!