

# How to preserve banh chung and banh Tet is long

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Banh chung, banh tet is one of the traditional dishes that every family has in Tet holidays. Families often pack a lot of cakes, so the preservation of banh chung and rice crackers is long, not hard, mold is necessary to ensure food safety for the family.

Here are tips to help you keep the banh chung, the cake that has been cooked for a long time without changing the color and taste of the cake.

## 1. Processing

From the stage of processing and boiling the cake, you have to pay great attention to keep the cake for a long time without being broken.



1. Leaf leaves before the package must be washed, drained.
2. When wrapping bread, you pack just right, not too loose when boiling the cake, it will be water-proof, soft and perishable but not too tight, the cake will be hard and hard.
3. The cake needs to be boiled well to make it delicious and preserved for a long time.
4. After scooping the cake, you should wash it with clean water. Put a cake on the floor with a padding on the floor and place a heavy object on top to squeeze out water (with tét you don't need to press).

## 2. Security of banh chung and banh tet in use time

### Leave in a cool place

Want banh chung, banh tet to be long, it is necessary to leave the cake in a dry, cool place without dust in the house to preserve. If it is cold below 20 degrees C, it can last more than 1 week.



### Store in a refrigerator

Because the weather in our country is hot and humid, if it is left outside the cake will be quick and moldy. So, you should preserve banh chung and banh tet in the refrigerator even though the cake is fast.

The cake in the refrigerator can be used to peel and cut the cake there, the rest has not been used to wrap it with food wrap. Do not leave the peeled bread in the refrigerator, the cake will be hard and smell the food in the cabinet to hinder the loss.

Before eating the cake, fry it or heat it.

1. Measures to treat and treat food poisoning at home
2. Notes when using frozen meat

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