

“Ô mai” – a delicious nosh!

Written by Ruanyin

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“Ô mai” is salted dry apricot or sugared dry apricot that is a favourite nosh for many people in Hanoi and other provinces.



“Ô mai” is produced for traditional method, since choosing material, the company also send staff to gardens in Hung Yen, Hai Hung, Hoa Binh, Lai Chau in order to gather all crop of kinds of sour fresh fruit like plum, apricot, dracontomelum, star, tamarind, kumquat, pineapple, canari, lemon. That is the secret of Hang Duong experts, they plus sugar, ginger, add chilli, stir liquorice to have smooth yellow food with sweet-smelling.

This product is for instant all year and you can enjoy with a pot of tea and a few friends to chat. This is also valuable present from [Ha Noi](#) people giving to their friends.

How to make dried apricot?

If you would like to make dried apricot, you can use the following recipe and you can make the

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perfect nosh. First, you soak the apricots in water to cover overnight. Then, place them to cook in the same water. Cook until tender. Mash them or chop in blender. After that, peel, core, and cut the pineapple into small pieces. Cover with water and cook until tender. Measure the fruits and juices. Last, place equal amounts of sugar with the measured fruits into a heavy kettle and cook slowly until thick and clear.

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