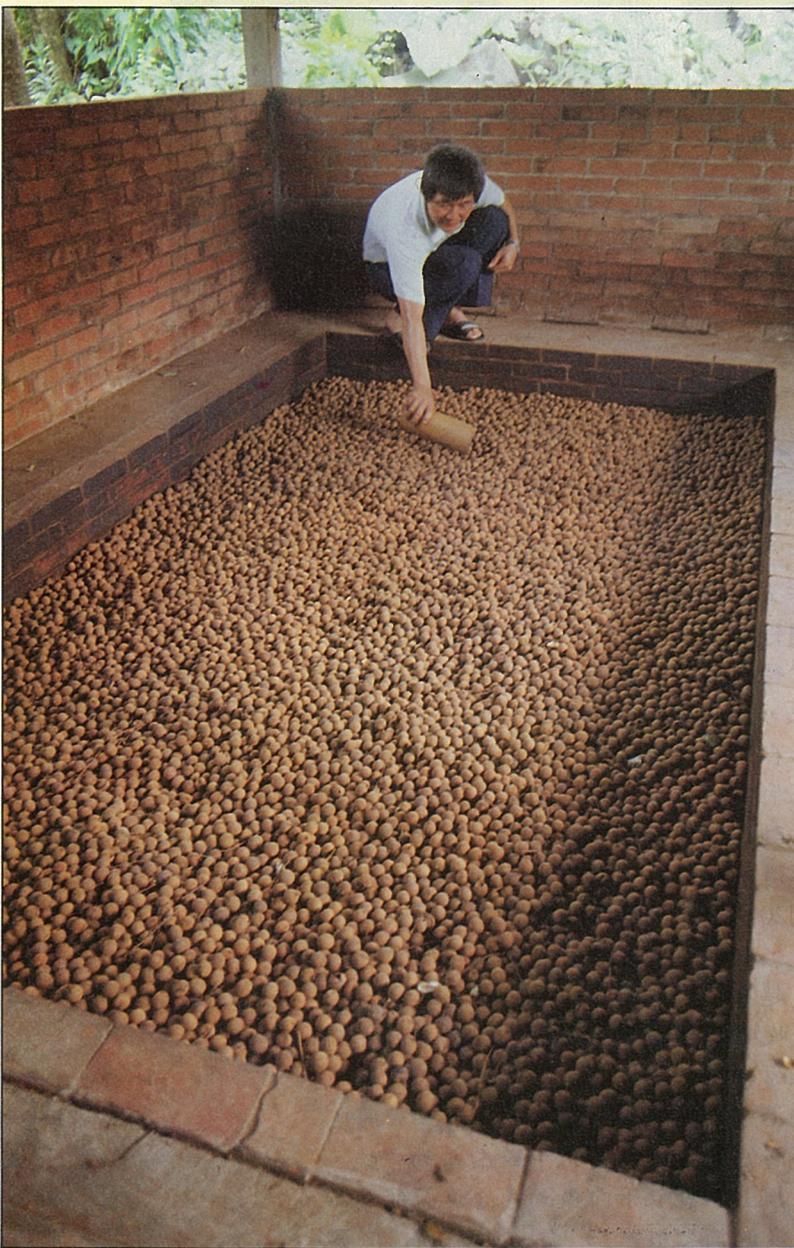


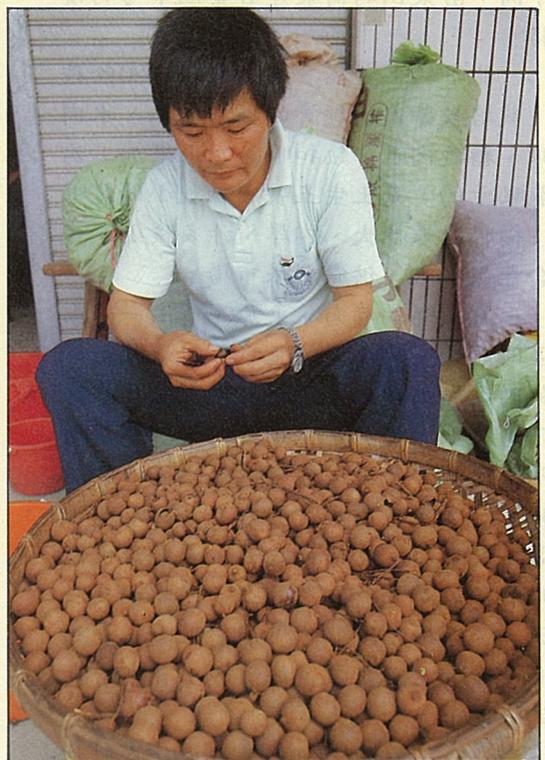
一顆顆手剝出來的

攝影／曾文田

龍眼干



生鮮龍眼先在烘籠上烘焙



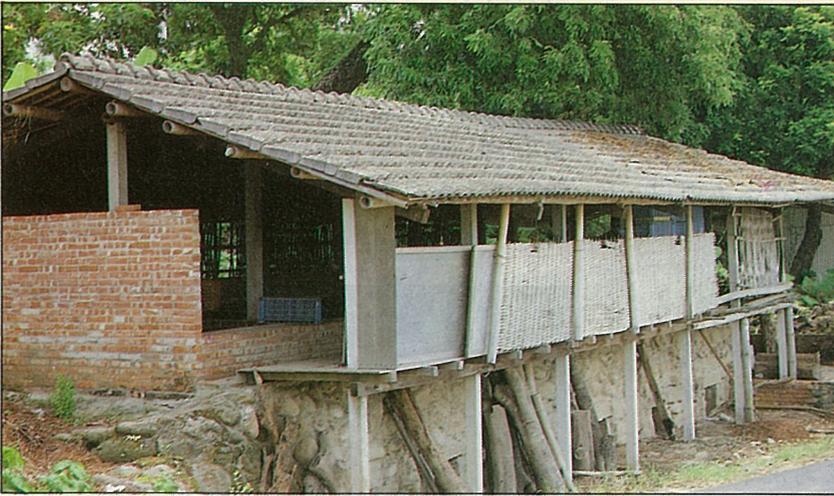
去殼取出連子帶肉的“圓仔”



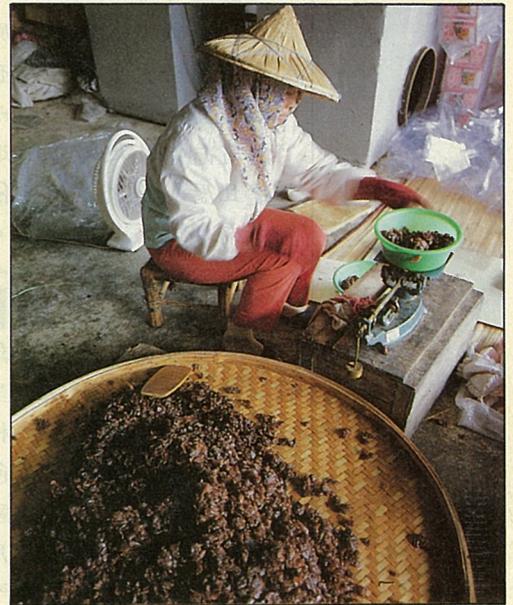
圍在火籠邊剝龍眼干肉，要很有耐力。



龍眼肉利用日曬除去剩餘水分



傳統烘烤窯寮



過秤分裝



傳統烘焙土窯



包裝成盒