

MITARASHI DANGO
(Rice Dumpling dressed with sweet soy sauce)

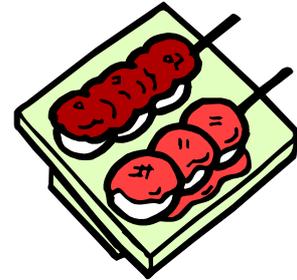
INGREDIENTS:

(Dumpling)

- (A): 1 cup *mochi-ko* (rice flour)
- 1 cup water
- 1/4 cup sugar
- a little *katakuri-ko* (potato starch)

(Sauce)

- (B): 1 Tbsp soy sauce
- 3 Tbsp sugar
- 1/4 cup water
- 1 Tbsp *katakuri-ko* , some water added



DIRECTIONS

1. In a heatproof bowl, combine ingredients (A) and mix until blended. Heat in a microwave oven, covered, for 5 minutes. Meanwhile, beat a couple of times.
2. Divide dough with a spoon into small portions and roll them out on lightly *katakuri-ko*-covered surface. Round them by hand, forming a small-ball shape.
3. Put three portions on each bamboo skewer.
4. Place ingredients (B) in a saucepan, and heat to a simmer. Mix in *katakuri-ko*, stirring well until thickened.
5. Pour the sauce over the dumpling.

AWAYUKIKANN

INGREDIENTS

(Jelly)

1 stick agar-agar
6 2/3 oz water (200ml)
3 1/2 oz sugar (100g)
pinch salt
2 egg whites
5 1/4 oz strawberries

(Sauce)

2 egg yolks
1 1/4 U.S.cups milk (300ml)
1 1/2 Tbsp cornstarch
4 Tbsp sugar
pure vanilla extract

DIRECTIONS

1. Soak agar-agar stick in water with a drop-lid; let stand for 1 hour.
2. Cut strawberries into pieces.
3. Tear softened agar-agar stick into pieces, wring out moisture, and place in a saucepan with the measured water.
4. Heat over high until boiling, and turn down to low. When melted completely, add sugar and salt and cook down a couple of minutes.
5. Remove from heat and strain through a sieve. Let stand until cooled. Beating egg whites, add agar-agar liquid slowly. Add strawberries and mix. Put into a square baking pan and cool in a refrigerator until fully set.
6. Put cornstarch, sugar, egg yolks and 2 Tbsp milk in a pan and mix. Add the rest of milk.
7. Bring to a boil, mix to thicken. Remove from heat and add pure vanilla extract. Let stand until cooled.
8. Cut agar-agar jelly into cubes. Arrange them in plates and pour the sauce over.

MANJU (Japanese-style bun)

INGREDIENTS

This is a basic recipe. Add several kinds of flavor like powdered green tea.

- 50g flour, sifted
- 32g sugar
- 20g water
- 1.5g baking soda, sifted
- 200g bean paste



DIRECTIONS

1. Divide the bean paste into 6 equal pieces and round them.
Refrigerate for 20 minutes.
2. In a bowl, combine sugar, water, flour and baking soda, and add to the mixture.
3. On a floured surface, divide dough into 6 pieces. Roll them by palm.
4. Wrap the refrigerated bean paste with the dough.
5. Place apart on baking sheets.
6. Preheat steamer to boil. Steam 15 minutes over high heat.
Never take the lid off meanwhile !

SAKURA MOCHI

(Rice cake with cherry leaf)

INGREDIENTS

We celebrate the coming of spring with *sakura mochi*

100g flour, sifted

10g *mochi-ko*(sweet rice flour)

60g sugar

150g water

food red

160g bean paste

salted cherry leaves



DIRECTIONS

1. In a bowl, combine sugar and water. Add food red to color into pink.
2. Mix flour and mochi-ko and add to the mixture.
3. In preheated nonstick skillet, drop dough and roll into 15cmx8cm oval with a spoon.
4. Cook 3 to 5 minutes until the surface is dry, by turning over. Never to brown. Let cool.
5. Divide bean paste into 8-10 equal pieces. Wrap them with *mochi*.
6. Decorate with salted cherry leaves.