

VANILLAPUDDING WITH CHOCO DRESSING

5 PORTIONS

380g rice or millet amazake 1 jar
350ml soyamilk (bonsoy) or water 1 jar
a few drops of vanilla extract or a pinch of
vanilla powder
20g corn flour or kuzu 2 Tbsp.
+ a little water to dissolve
a pinch of white sea salt

1. Bring the amazake, water, vanilla and salt to a boil whilst stirring
2. Dissolve the corn flour or kuzu in a little cold water then add to the hot mix stirring until thick

Chocolate sauce:

5 PORTIONS

190g amazake of your choice ½ jar
40g white almond spread 2 Tbsp
60g rice syrup 2 full Tbsp
5 - 10g cocoa 1- 2 Tbsp
300ml water ¾ jar
10g corn flour or kuzu 1 Tbsp
+ a little water to dissolve
a pinch of white sea salt

1. Dissolve the cocoa powder in water and mix together with the other ingredients, except the corn flour, and bring to boil whilst stirring
2. Dissolve the corn flour in a little cold water then add to the hot liquid and stir until thick

Cherry sauce:

500g cherries on sirop (cherries + liquid) 2 Tbsp
30g apple juice concentrate 1 Tbsp
10g corn flour or kuzu
+ a little water to dissolve
½ coffeespoon grated orangepeel
a pinch of white seasalt

1. Mix in a saucepan all the ingredients together with the other ingredients, except the corn flour, and bring to boil whilst stirring
2. Dissolve the corn flour in a little cold water then add to the hot liquid and stir until thick

LEMMON TURBAN

5 PORTIONS

750g rice or millet amazake 2 jars
450ml apple juice 1¼ jars
250ml water ¾ jar
1/4 teaspoon white seasalt
grated lemonpeel 1/2 lemon
35g corn flour or kuzu 3 Tbsp
+ a little water to dissolve
10g agar agar flakes 3 Tbsp

100g raisins 2 hands
60g concentrated apple juice 4 Tbsp
250ml water ¾ jar
sake or white wine 4 Tbsp
a pinch of white sea salt
some fruit to garnish the turban

1. Cook the raisins with the concentrated apple juice, water and salt
2. Add the sake or white wine then when all the liquid has evaporated put on one side
3. Mix the first 6 ingredients, bring to a boil whilst stirring and cook until the agar-agar flakes have dissolved (about 5 minutes)
4. Dissolve the corn flour or kuzu in a little cold water then add to the hot liquid and stir until the pudding becomes thick
5. Turn off the heat and add the cooked raisins
6. Pour the mixture into a wet turban mould, leave to cool then turn out onto a dish

Measures:

1 Tbsp.= 1 tablespoon/ 1 tsp. = 1 teaspoon



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DESSERTS

RYORIDO



AMAZAKE Basic Dessert



STRAWBERRY PUDDING 4- 5 PORTIONS

380g rice amazake 1 jar
350ml water 1 jar
20g corn flour or kuzu 2 Tbsp
+ a little water to dissolve
20g almond spread (optional) 1 Tbsp
250g washed strawberries 1 small box
a pinch of white sea salt

1. Bring the amazake, water, salt and almond spread to a boil whilst stirring
2. Cut the strawberries into small pieces and add
3. Blend and thicken with the corn flour or kuzu dissolved in a little cold water then added to the hot mix and stirred to thicken
4. Serve in individual glass dessert bowls
5. Put some strawberries on top to garnish

ALMOND CUSTARD 4- 5 PORTIONS

380g rice or millet amazake 1 jar
350ml water 1 jar
20- 40g white almond spread 1 or 2 Tbsp
10g corn flour or kuzu 1 Tbsp
+ a little water to dissolve
a pinch of white sea salt
strawberry and kiwi to garnish

1. Bring amazake, water, salt and almond spread to boil while stirring
2. Dissolve cornflour in some water to thicken
3. Garnish with the roasted almond slices and strawberries or serve with coffeedressing

COFFEE PUDDING WITH ALMOND DRESSING 4- 5 PORTIONS

Coffee pudding:

380g rice or oat amazake 1 jar
350ml water 1 jar
3- 5g yannoh 1-2 Tbsp
10g corn flour or kuzu 1 Tbsp
+ a little water to dissolve
a pinch of white sea salt

1. Bring the amazake, water and salt to a boil whilst stirring
2. Dissolve the instant grain coffee in some cold water then add, heating again and stirring
3. Dissolve the corn flour or kuzu in a little cold water then add to the hot liquid and stir until thick
4. Serve this pudding topped with either strawberries, chopped roasted nuts, a sliced kiwi fruit or almond sauce

Almond Sauce:

40g white almond paste 2 Tbsp
190g amazake of your choice ½ jar
60g rice syrup 2 Tbsp
300ml water ¾ jar
10g corn flour of kuzu 1 Tbsp
+ a little water to dissolve
a bit of grated orange rind
saké or mirin (optional) 1 Tbsp
a pinch of white sea salt

1. Mix all ingredients except corn flour and bring to boil while stirring
2. Dissolve the corn flour or kuzu in a little cold water then add to the hot liquid and stir until thick
3. This sauce makes a delicious topping for Coffee Pudding- or Chocolate Pudding, Cake, Muffins or Ice Cream

ORANGE CUSTARD 4- 5 PORTIONS

380g rice or millet amazake 1 jar
350ml water 1 jar
juice of 1 orange + some of the rind
6g agar agar flakes 2 Tbsp
a pinch of white sea salt
almond flakes, strawberries or bilberries
to garnish

1. Mix all the ingredients except for the corn flour and bring to boil whilst stirring
2. Dissolve the corn flour in a little water then add to the hot sauce stirring until thick
3. Garnish with the orange slices or some crumbled nuts

APPLE LEMON CUSTARD 4- 5 PORTIONS

380g rice or millet amazake 1 jar
350ml apple juice 1 jar
100ml water 1/3 - 1/4 jar
juice of ½ lemon
10g corn flour or kuzu 1 Tbsp
+ a little water to dissolve
a pinch of white sea salt
strawberry and kiwi to garnish

1. Mix all the ingredients except for the corn flour and bring to a boil whilst stirring
2. Dissolve the corn flour or kuzu in a little cold water then add to the hot liquid stirring until thick
3. Garnish with a few slices of kiwi and strawberry