

Japanese Cold Green Tea Cake Recipe

Ingredients:

1 teaspoon powdered green tea
1⅓ tablespoons hot water
½ tablespoon sugar
a pinch of salt
½ kanten (agar-agar or jelly) stick (⅛ oz or 4 g)
1½ cups water
1 teaspoon arrowroot powder
2 tablespoons water
14 oz (400 g) white bean paste
⅔ cup sugar
a pinch of salt
1 tablespoon condensed milk

Method:

To make green tea, mix powdered green tea and sugar in hot water, stirring well. Soak kanten in plenty of water overnight or until softened. Squeeze water from kanten, then tear into pieces. Put the pieces in a saucepan with 1½ cups water. Simmer until kanten dissolves, stirring constantly. Stir sugar into kanten mixture until dissolved. When it comes to a boil, add sweet bean paste and salt, stirring well. Put arrowroot powder and water into a separate saucepan. Stir and simmer until sticky. Gradually add the kanten mixture, mixing well. Add condensed milk, stirring well. When boiling, remove from heat. Leave to cool for a few minutes, then mix in the green tea liquid through a strainer or sieve. Moisten the inside of a square mould (5"x5¾") with water and pour the kanten mixture into the mould. Chill until set for about 2 hours, then cut into cubes.

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