

2020 PHILADELPHIA OBON FESTIVAL



SHOFUSO
JAPANESE CULTURAL CENTER



JAPANESE SUMMER SWEETS RECIPES



MATCHA PUDDING RECIPE

4-5 servings

Ingredients

Matcha (food quality) 1 Tbsp. Mix well with 1-2 Tbsp water/hot water.

Milk 200 cc

Heavy cream 200 cc

Sugar 60g (can reduce up to 40g)

Gelatin 1/2 Tbsp (add 2 Tbsp water)

1. Heat the milk in a sauce pan (do not boil; you don't want film) over medium-low heat. Add sugar and mix well.
2. Add Matcha paste and gelatin; mix well until gelatin is completely melted.
3. Remove the pan from heat. Add heavy cream.
4. Strain through fine sieves into a bowl.
5. Cool down the mixture (over ice water) till the mixture started to thicken a little. If you skip this step, the pudding would become 2-3 layers.
6. Pour the mixture in the mold. Chill in the refrigerator until set.
7. Topping with red bean paste or whipped cream tastes good.









MOCHI ICE CREAM RECIPE

4 servings

Ingredients

Mochi-ko / Shiratama-ko 50g

Sugar 70g

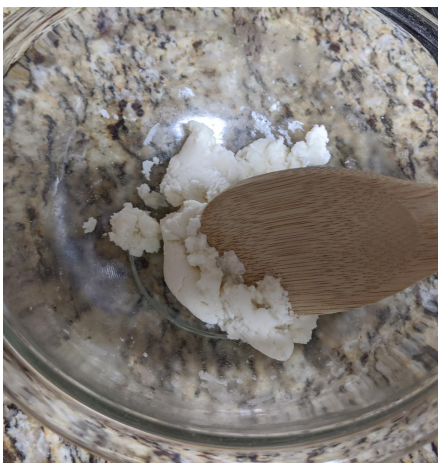
Water 75g

Corn starch for spreading Ice cream 4 scoops

1. Put Mochiko/Shiratomako in a microwavable bowl. Add water in 3-4 parts and mix well. (If you add all the water once, you may get lumpy mochi.)
2. Add sugar and mix well.
3. Cover the bowl with plastic wrap; microwave 1 minute.
4. Take out the bowl, stir well with a wet wooden spoon.
5. Microwave the mixture for another minute. If there's still white part, then microwave extra 10 seconds. Mochi will balloon in the microwave then it's done.
6. Spread cornstarch on flat surface. Put the Mochi mixture.
7. 'Flour' the mochi with more cornstarch, and roll out /stretch the Mochi, 0.1 inch or so.
8. When the Mochi is cooled down, divide into 4, and wrap ice cream.
* if you use muffin molds and 'close' the end of Mochi by joining all the end, it looks really good.

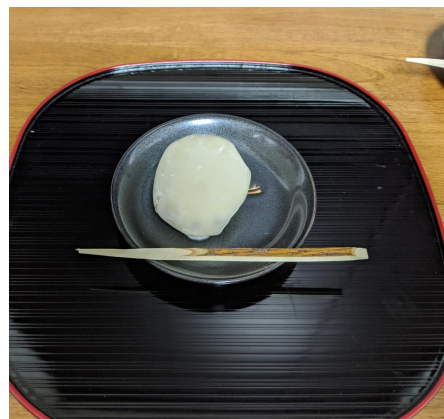
*カップなどで成型して、包み終わりを合わせるときれい。













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