

Maccha warabi mochi

Serving 3

INGREDIENTS:

5 tbsp	Potato starch (potetmel)
1 tsp	Sugar
1 tbsp	Maccha (powder green tea, unsweetened)
200 ml	Water

Kina-ko (yellow soy bean powder)

10 gr	Soy beans(dry)
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Kuro-mitsu (Dark syrup)

50 gr	Dark brown sugar
50ml	Water

PREPARATIONS:

1. *Make Kuro-mitsu. Heat Dark brown sugar and water 50ml in a pan until the sugar completely melts into water.*
2. *Make Kina-ko(yellow soy bean powder). Roast lightly soy beans in a pan, and powder with the grinder.*
3. *Heat water 200ml, potato starch, sugar, maccha in another pan. Keep stirring as it starts setting quickly.*
4. *Once set, turn off the heat and stir well.*
5. *Prepare a big bowl filled with iced water. Take two teaspoons, and drop “3” into small pieces in the bowl with them.*
6. *Before serving, drain the water from “5”, serve to individual small bowl and pour Kina-ko and Kuro-mitsu on it.*