

From now, an announcement about ういろう of Japanese food, the Japanese sweets



is begun. This is the thing of ういろう. It is because ういろう of what is made easily are the Japanese sweets which it is made in even in the thing that it knows well in Yamaguchi and Nagoya, and home when it is said why ういろう was taken out here.

This ういろう can establish even home easily.

How to make it is explained here.

First, from the material.

material (sink can 14 × 10.5cm) attention. The thing of the steamer is necessary to make ういろう.

Arrowroot starch 5g

Rice flour for dumplings 40g.

Nonglutinous rice flour 100g.

Water 120cc.

• Sugar 120g.

1. の写真

powdered tea taste of 1. as well can be made • A powdered tea teaspoon 2, 1/2 is necessary.



Rice flour for dumplings and Arrowroot starch are put in method 1. ボウル to make, and water is added little by little, and melted well, and Nonglutinous rice flour is mixed, too.

2. It puts sugar and water in the pan and it dissolves them in the boiling, and it puts into (1) a little if taking fault heat and it mixes them well each other.



3. It is mixed once, and steamed with the high flame for about 40 minutes if (2) is filtered in the sink can which made it paint it and put and steamed with the high

flame for 3 minutes. If a surface has elasticity, it is steamed and raised.



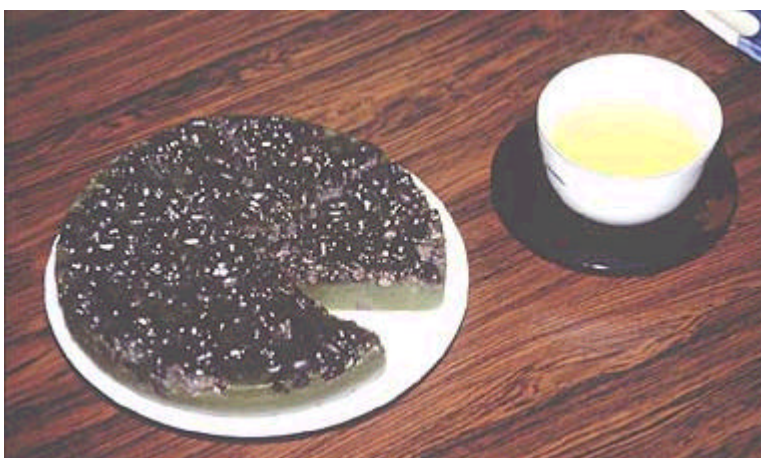
3 . photograph

ういろう of the taste, the powdered green tea, can be made to the others, too.
When a powdered tea taste is made, a powdered tea and sugar are dissolved in No.2,
and it is mixed and put.
It is completion with this.
Well, I am to have it eat here actually.
How is a taste though this ういろう has been bought?
Try to make it in home if you can have it like it.
This is レシピ.



ういろう that various things were mixed to others as well is introduced.

Black sugar ういろう. It is "ういろう" that a black time-tested sugar taste is familiar. 。



This is the thing of azuki bean ういろう.

An announcement about ういろう of Japanese food, the Japanese sweets is finished with this

