



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 uirou.

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Arrowroot starch 5g

Rice flour for dumplings 40g.

Nonglutinous rice flour 100g.

Water 120cc.

- Sugar 120g.

1 photograph

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. bowl to make,
and water is added little by little, and melted well, and Nonglutinous rice flour is
mixed, too.

2. It is put in (1) little by little, and mixed well if sugar and water are put in the pot
and it is boiled and melted and fault heat is
taken.



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

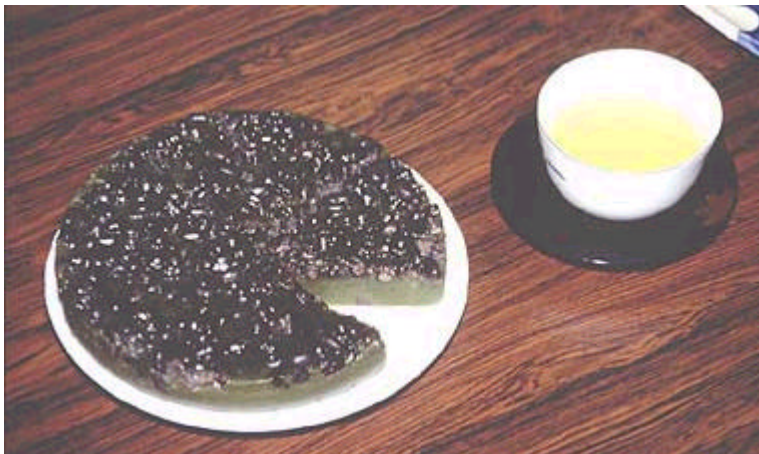
ういろ of the taste, the powdered green tea, can be made to the others, too.

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.



Black sugar uirou . It is "uirou" that a black time-tested sugar taste is familiar. 。



This is the thing of azuki bean uirou