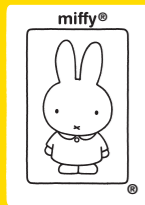


Created in 1955 by Dutch artist Dick Bruna, Miffy the loveable white bunny continues to charm children and adults alike today.

Whether you're an adoring Miffy fan or someone looking for fun dishes to prepare, the *Miffy x Kumoya Pop-Up Café Miffy Cookbook* has something for everyone! From bento meals and onigiri, to cookies, cakes and tarts, bestselling cookbook author Shirley Wong shows how you can recreate these adorable meals and treats for the whole family!

With character templates to help perfect your creations, as well as bonus Miffy cut-outs to complete the theme, the *Miffy x Kumoya Pop-Up Café Miffy Cookbook* promises to brighten everyday meals and make parties memorable, every time.



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mc Marshall Cavendish
Cuisine



Little Miss Bento Shirley Wong

Miffy x Kumoya Pop-Up Café Miffy Cookbook

Marshall Cavendish Cuisine



Miffy x Kumoya Pop-Up Café Miffy Cookbook



Little Miss Bento
Shirley Wong

Includes FREE Miffy
templates and cut-outs +
a Miffy x Kumoya Pop-Up Café
discount voucher!

For Review Only



Miffy x Kumoya Pop-Up Café

Miffy Cookbook

Little Miss Bento
Shirley Wong

Meet Miffy and Friends



Miffy

Miffy is a charming little bunny who lives in a house with red shutters and a red roof among green fields. She is adventurous and likes to go out with her friends and discover simple things about the world around her.



Melanie

Miffy and Melanie see each other quite regularly and they love being together. She is smart and loves reading, playing and of course singing and dancing with Miffy.



Snuffy

Snuffy is a courageous brown dog that has a strong sense of justice. She is an active, playful and sweet dog that joins Miffy on many of her adventures.



Poppy Pig

Poppy is an adult female who lives in a lovely little cottage with nice plants beneath the windows. She often sits in her comfy chair and reads books.



Boris Bear

Boris is a young adult bear who lives in a little brown wooden house near the wood with his girlfriend Barbara. He likes to build things and is the local handyman.



Grunty

Grunty is the little niece of Poppy who lives close to Miffy's house and often comes to play with Miffy. She is sweet and funny.



Barbara Bear

Barbara Bear is Boris' girlfriend. Barbara is clever and kind. She runs a grocery shop in the village where Miffy loves to buy things.

Visit us at the Miffy x Kumoya Pop-Up Café!



Miffy x Kumoya Pop-Up Café

Come visit us from 5 October 2017 to 31 December 2017!

8 Jalan Klapa, Singapore 199320
Tel: 6297 3727

Opening Hours:

Tuesdays to Thursdays: 12NN to 9PM
Fridays and Saturdays: 12NN to 10:30PM
Sundays: 12NN to 9PM



Miffy x Kumoya Pop-Up Café

In Japanese, the word *kumo* means clouds and *ya* means house or shop. Together, Kumoya means light, fluffy cloud house, a name that refers to the lightness of Kumoya's signature handcrafted desserts, from eclairs, macarons and sweet pancakes to plated yoghurt parfaits.

As Singapore's first halal certified Japanese-style café, Kumoya also offers a range of other dishes on its menu, including pastas, salads, curries, snacks and pastries.

This October, Kumoya partners Miffy to introduce the Miffy x Kumoya Pop-Up Café, with an exciting menu curated and styled by Little Miss Bento, Shirley Wong!

Enjoy the Miffy x Kumoya Pop-Up Café with your family and friends, then bring the experience home with a copy of this *Miffy x Kumoya Pop-Up Café Miffy Cookbook* where you will find more fun and exciting Miffy café-inspired treats!

There is also a special discount voucher on page 51 for use at the café.

Hop on board and join us to welcome Miffy!

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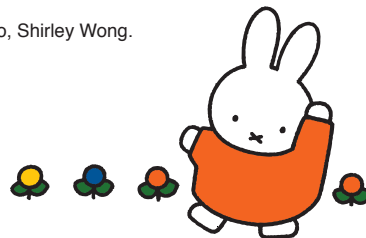
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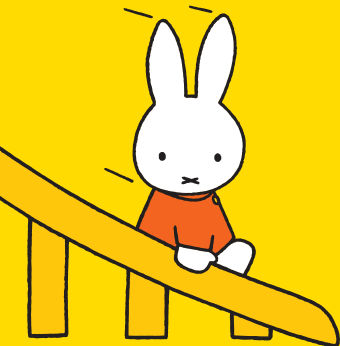
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Contents

About the Author	6
Introduction	7
A Few Essential Kitchen Tools	8
Miffy Bento	11
Miffy and Friends Onigiri	12
Miffy Omu-rice	15
Miffy Vegetable Curry Rice	16
Miffy and Turtle Melon Pan	19
Miffy Pull-apart Bread	20
Miffy Buns with Eggs and Mentaiko	23
Miffy and Melanie Slider Burger Buns	24
Sleepy Miffy Toast	27
Miffy Baked Mac and Cheese	28
Miffy Pizza	31
Miffy Fruit Pastry	32
Miffy French Toast	35
Miffy Pancakes	36
Miffy Macarons	39
Miffy Sponge Cake	40
Miffy Soft Cookies with Chocolate Ganache	43
Miffy Steamed Buns	44
Miffy Templates and Cut-outs	46



For Review Only

About the Author

Shirley Wong, better known as Little Miss Bento, is currently one of the hottest culinary stars on social media with a huge following for her cute bento creations and bakes.

As the top food artist and blogger in Singapore, Shirley has also won many awards for her bento creations. She is often featured in local and international publications and on various media platforms.

Shirley is also no stranger to the local F&B scene. She has consulted for various character-themed cafés, and also designed the kids' menus at several local restaurants.

As a certified instructor under the Japan Sushi Instructor Association and the Japan Salonaise Association in Tokyo, Shirley conducts regular bento classes and workshops for individuals, groups and corporations in countries around the region, including Singapore, Japan, Indonesia, Malaysia and Thailand.

Connect with Shirley through her blog and social media channels.

Instagram | <https://instagram.com/littlemissbento>

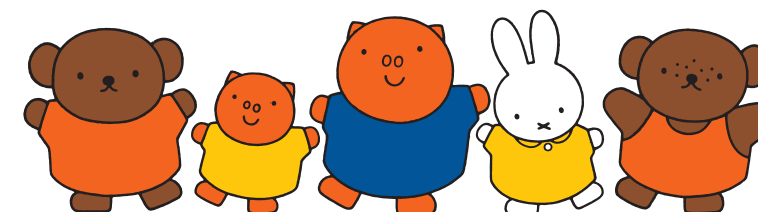
Blog | <http://www.littlemissbento.com>

Facebook | <http://www.facebook.com/littlemissbento>

Pinterest | Twitter | Youtube | @littlemissbento

Email | littlemissbento@gmail.com

Introduction



Do you love café food? I hope you do, because Miffy and I will be bringing you on a fun-filled culinary adventure with a yummy range of Miffy & Friends themed recipes inspired by café food! I promise there will be something for everyone, from scrumptious lunch sets, to the most delicious pancakes, snacks and desserts!

And to help you draw inspiration when preparing these cute Miffy recipes, why not make your way down to the first-ever Miffy x Kumoya Pop-Up Café in Singapore? Don't forget to bring along the special discount voucher (found on page 51) that we've prepared just for you!

Enjoy!

Little Miss Bento
Shirley Wong



Miffy Bento

Makes 1 serving



Ingredients

150 g cooked Japanese short-grain rice
Mashed carrot (or dried carrot powder, fish roe or *furikake* to colour rice orange)
Baked pasta sticks
Sushi seaweed
Vegetables of choice
Cherry tomatoes
Store-bought Miffy fishcake (optional)

Chicken Wings

3 chicken wings
1 tsp honey
1 tsp Japanese soy sauce
1 tsp mirin
1 tsp sake
1/2 tsp vinegar
1 tsp ketchup

Hanpen Flowers

Hanpen fishcake
Egg sheet

Method

1 Prepare chicken wings. Place wings in a bowl and marinate with honey, soy sauce, mirin, sake, vinegar and ketchup. Set aside for at least 1 hour. Preheat oven to 200°C. Place wings on a lined baking tray and bake for about 15 minutes or until cooked through.

2 Portion out 100 g rice and shape into a ball for Miffy's head using cling wrap.

3 Portion out 12 g rice for each of Miffy's ears and 2 g for each hand and shape accordingly.

4 Mix remaining rice with mashed carrot to colour rice orange for Miffy's dress. Shape Miffy's dress and sleeves.

5 Assemble Miffy in a bento box. Use baked pasta sticks to attach the ears.

6 Using a seaweed punch, cut 2 circles for Miffy's eyes. Using a pair of scissors, cut two short strips to form a cross for Miffy's mouth. Assemble on Miffy's head using tweezers.

7 Prepare *hanpen* flowers. Using a flower cutter, cut 2 flowers from *hanpen* fishcake. Use a straw to punch out the centre. Using the same straw, punch out a small piece of egg sheet and place it in the centre of the *hanpen* flower.

8 Assemble *hanpen* flowers in the bento box with vegetables, cherry tomatoes, chicken wings and Miffy fishcake.



Miffy French Toast



Makes 8 pieces

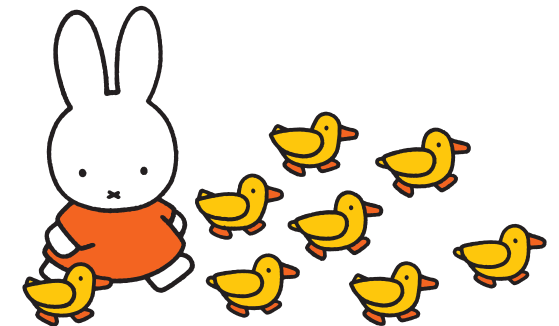
Ingredients

4 Miffy slider burger buns
(page 24)
4 eggs
100 ml milk
1 tsp castor sugar
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ tsp vanilla essence
Butter, for pan-frying
Snow powder or icing
sugar, for dusting
Maple syrup, to taste
Fresh fruit, as desired

Melted chocolate,
as needed

Method

- 1 Slice burger buns to get eight 2-cm thick slices. (depending on the size of your pan), and cook on both sides until golden. French toast is best served warm from the pan. Alternatively, keep warm in the oven until ready to serve.
- 2 In a bowl, whisk together eggs, milk, sugar, salt and vanilla essence. Pour into a tray.
- 3 Place bread in tray to soak in egg mixture. Turn bread over to soak both sides.
- 4 Heat a little butter in a frying pan over medium-high heat. Place 2–3 slices of bread in pan
- 5 Arrange on a serving plate and dust with snow powder or icing sugar. Draw Miffy's eyes and mouth using melted chocolate.
- 6 Drizzle with maple syrup and serve with fresh fruit if desired.





Miffy Sponge Cake

Makes one small cake



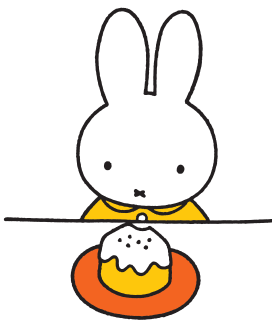
Ingredients

3 eggs
100 g castor sugar
100 g cake flour, sifted
15 g unsalted butter, melted
15 ml salad oil
40 ml milk
200 ml heavy whipping cream
15 g icing sugar
2 large strawberries, washed, hulled and thinly sliced

Syrup

1 tsp sugar
2 tsp water

Melted chocolate, as needed



Method

- 1 Preheat oven to 170°C. Line a 16-cm round baking tin with baking paper.
- 2 In a bowl set over a warm water bath, beat eggs and sugar using a handheld mixer at high speed until mixture reaches 60°C. Remove from heat and continue beating until mixture is pale, thick and foamy and reaches the ribbon stage. (When the beater is lifted, the mixture should fall slowly back into the bowl, forming a ribbon that will hold its shape for a while.)
- 3 Gently fold one-third of sifted flour into egg mixture until combined. Repeat to fold in flour in another 2 additions, mixing well each time.
- 4 Fold melted butter, salad oil and milk into batter until mixture is even. Do not over mix.
- 5 Pour batter into prepared baking tin. Tap tin gently to release any air bubbles before baking.
- 6 Bake for 30–35 minutes, or until a skewer inserted into the centre of cake comes out clean.
- 7 Invert baking tin on a wire rack and leave cake to cool.
- 8 Remove cake from tin and peel off baking paper. Slice cake into 2 horizontal layers, then trim into the shape of Miffy's head. Set aside.
- 9 Prepare syrup. In a small microwave-safe bowl, mix sugar and water, then heat in a microwave oven for a few seconds until sugar is melted. Set aside to cool.
- 10 Brush cooled syrup on the bottom layer of cake.
- 11 Whisk whipping cream and sugar until stiff peaks form.
- 12 Spread about one-fifth of the whipped cream on the bottom layer of cake, then top with some strawberry slices.
- 13 Spread another one-fifth of whipped cream over strawberries, then cover with top layer of cake.
- 14 Spread remaining whipped cream over cake. Decorate with sliced strawberries.
- 15 Pipe Miffy's features on cake using melted chocolate.

