

For Review Only

Whatever the occasion and season, delicate Japanese treats make for welcome surprises and foolproof gifts. With this fun, accessible collection of traditional and modern Japanese-style snacks, even beginners in the kitchen will enjoy creating elegant confections from various types of sweet bean pastes and flours.

Veteran chef Yamashita Masataka brings an artisan touch to favourite sweet treats.

- Basic Japanese Bean Pastes
- Pumpkin Financiers
- Deep-fried Black Sugar Sticks
- Honey-glazed Sweet Potatoes
- Pumpkin Pudding
- Strawberry Red Bean Mochi
- Snowball Cookie
- Red bean Paste Pancake
- Sweet Potato & Apple Chakin
- Red Bean Panna Cotta
- Sweet Red Bean Paste Jelly

Gorgeous full-colour photography, clear step-by-step instructions and an inspiring selection of recipes make this handy cookbook perfect for gifting the snack lover in your life.

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Yamashita Masataka

get started making Japanese Snacks

Marshall Cavendish Cuisine



Perfect Gift Idea for Both Beginners and Experts

get started making Japanese Snacks step-by-step recipes for delectable bites

Yamashita Masataka

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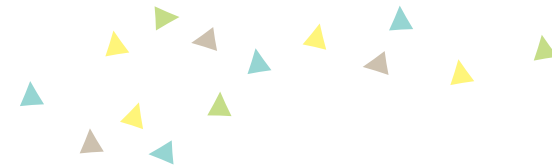
Chef Yamashita Masataka was trained in Tsuji Culinary Institute, a well-known and respected culinary institute in Osaka, Japan. He worked at various pâtisseries around Japan before starting his own pâtisserie in Nara.

The pâtisserie quickly became one of the top in Nara. Eight years later, yearning for new challenges and a change of scenery, chef Yamashita moved to Singapore where he took charge of the kitchen at Pâtisserie Glacé, turning it into a haven for delightful cakes and pastries. Chef Yamashita soon saw an opportunity to revive his pâtisserie from Japan and re-established Flor Pâtisserie.

Today, chef Yamashita no longer runs Flor, but his own Japanese artisan pâtisserie at Tanjong Pagar Plaza, aptly named Chef Yamashita.

The recipes in this book were taken from chef Yamashita's cookbook, *Tanoshii Wagashi*, featuring delicate Japanese confections known as *wagashi*.

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To my beloved Ami.
Thanks for always being by
my side through thick and thin
—we finally have our very own
shop in Singapore!

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DAIGAKU IMO

Honey-glazed Sweet Potatoes

Makes 3-4 servings



Ingredients

Sweet potatoes 250 g

Canola oil 15 ml

Black sesame seeds
 $\frac{1}{4}$ tsp

SAUCE

Japanese custard sugar
30 g

Honey 20 g

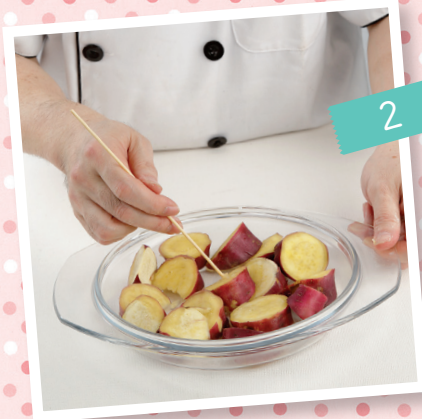
Light soy sauce 7.5 ml

Water 30 ml

Canola oil 15 ml

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Method



1. Wash and scrub the sweet potatoes well as they will be cooked with the skin on. Cut into bite-size pieces.
2. Place the sweet potatoes on a microwave-safe plate and cook in a microwave oven on Medium-High for about 6 minutes. Test that the sweet potato is cooked by piercing with a bamboo skewer. The bamboo skewer should go through easily. Cook the sweet potato for another minute if necessary.
3. Heat the oil in a saucepan over medium heat. Add the sweet potatoes and cook until they start to brown. Transfer to a plate.
4. Place all the ingredients for the sauce in the saucepan and stir over low heat until well mixed and the sauce is a little sticky. Return the sweet potatoes to the pan. Mix to coat each piece well with the sauce.
5. Transfer to a plate and sprinkle with black sesame seeds. Serve.
6. *Daigaku-imo* can be stored in an airtight container in the refrigerator for up to 2 days. Reheat in a toaster oven before consuming.



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The recipes in this book were taken from *Tanoshii Wagashi*, first published in 2015.

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