



Asian Speciality Desserts

Lychee Sorbet

Ingredients

- 1 canned lychee or fresh equivalent
- 1/2 cup sugar syrup
- 1 Tbsp minced mint

If using fresh lychees, peel and stone them. Place the lychees in a food processor or blender with the syrup (equal parts sugar and water) and process to a smooth puree. Pour the puree into a freezer proof container and place in the freezer for about 2 hours until almost set. Break up the iced mixture and whip until smooth. Return mixture to the freezer for 30-45 minutes to set until solid. Dish into cold bowls. When serving garnish with minced and whole mint leaves.

Recipe compliments of



www.uwajimaya.com/recipes



Japanese Souffle Cheesecake

Ingredients

- 1 cup full fat cream cheese (room temp)
- 1/4 cup milk
- 3 eggs (separated)
- 1/2 cup caster sugar (Baker's Sugar)
- 1/4 cup cornstarch
- 2 tbsps lemon juice
- 1/2 tsp cream of tartar

1. Pre-heat the oven to 350° F. Line a 7-8" cake tin with greaseproof paper.
2. Soften the cream cheese with milk in a bowl. Add half of the caster sugar, egg yolks, cornstarch, lemon juice and cream of tartar and combine together.
3. Place the egg whites in a large bowl, whisking them until they form stiff peaks and then keep whisking, adding the remaining sugar in 2 - 3 batches until the mixture stands in stiff peaks.
4. Fold the half of the egg white mixture into the cream cheese mixture as gently as possible then fold in the remaining egg white mixture gently but thoroughly.
5. Transfer the mixture to the prepared tin and level the surface. Put the tin into a larger roasting tin and create a bain-marie by pouring boiling water in the roasting tin. Bake on the lower shelf in the oven for 35 to 40 minutes. Leave in the tin until cool enough to handle.

Recipe compliments of

www.kyokoskitchen.com

party idea



Invite girlfriends over for a fun afternoon tea party–

- Have guests wear either authentic or created kimonos
- Use the origami light cover on page 17 to gift your favorite tea bags
- Make simple napkins from matching fabric and tie them with raffia
- Provide each guest with a box of fun Botan Ame Rice Candy to take home– the wrappers are edible and they'll get a toy, too!