

Kudzu Jelly

Ingredients: Kudzu/Kudzu powder 50g, straight 100% fruits juice 600cc

1. Mix Kudzu and juice in a heavy pot very well to dissolve any clots of Kudzu.
2. After mixing, put the pot on low heat, and stir with a wooden spatula continuously.
3. After the color of the liquid is getting clear, stop the fire.
4. Pour 3 into a dump tub and refrigerate.

Kudzu Jelly



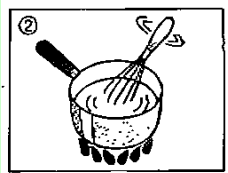
White Sesame Tofu with Kudzu (for 4 to 5 people)

Ingredients: Kudzu/Kudzu powder 45g, white sesame paste 40g
a pinch of salt

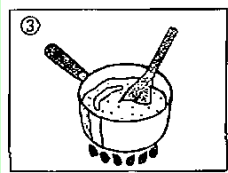
Black Sesame Tofu with Kudzu (for 4 to 5 people)

Ingredients: Kudzu/Kudzu powder 45g, black sesame paste 30g
a pinch of salt

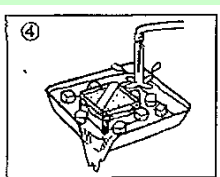
1. Mix Kudzu, sesame paste, a pinch of salt and 400cc of water well in a pot. (You can use dashi broth of Kombu, or a little soymilk in place of a part of water for supple texture.)
2. Keep stirring 1 on medium heat until boiling.



3. After it reaches a full boil and the surface gloss comes out, knead it often on low heat for about 5 minutes in order to keep it from burning.



4. After kneading well, pour 3 into a dump tub, and cool it with running water.



White/Black Sesame Tofu with Kudzu



How To Eat Sesame Tofu with Kudzu

Eat with shoyu, Tamari, wasabi, miso...etc.