

UBE AND STRAWBERRY DANGO

INGREDIENTS

UBE DANGO:

100g Shiratamako
80ml Water
15g **DLA Colarom Ube**
1 tbsp Soybean flour
1 tbsp Sugar
A pinch of salt
1 tbsp Dark honey

STRAWBERRY DANGO:

100g Shiratamako
90ml Water
90g White bean paste
60g **DLA Strawberry Filling & Topping**

METHOD

1. Ube Dango: Mix DLA Colarom Ube and water. Put shiratamako flour in a bowl, add the water mixed with DLA Colarom Ube little by little while mixing then knead until the desired texture is reached.

2. Divide into 9 equal parts and roll it into a ball. Boil the dangos in a pot of water. Once they float, boil for another minute and remove from the heat. Let cool in ice water.

3. Drain well and skewer three at a time. Mix the soybean flour with sugar and salt and dust it over the dangos. You can also pour dark honey.

4. Strawberry Dango: Put shiratamako flour in a bowl, add the water little by little while mixing then knead until the desired texture is reached.

5. Divide into 9 equal parts and roll it into a ball. Boil the dangos in a pot of water. Once they float, boil for another minute and remove from the heat. Let cool in ice water.

6. Drain well and skewer 3 at a time. Pipe the white bean paste stuffed in a piping bag onto the dangos, and top with the DLA Strawberry Filling & Topping.

FEATURED PRODUCTS

Colarom
Ube



Strawberry
Filling & Topping