

RED CHERRY DAIFUKU

INGREDIENTS

250ml	Fresh cream
30g	Granulated sugar
2g	Gelatin powder
10g	Water
120g	DLA Red Cherry Filling & Topping
200g	Shiratako (glutinous rice flour)
20g	Sugar
190ml	Water
	Katakuriko (potato starch)
	Whipped cream
8	Cherries

PREPARATION:

Soak the powdered gelatin in water, heat it in a microwave.

METHOD:

1. In a bowl, add granulated sugar to fresh cream and beat until stiff peaks form, add the melted gelatin and mix.
2. Transfer the cream mixture into a piping bag and pipe it into half of each hemispherical silicone molder. Place the DLA Red Cherry Filling & Topping in the center of each mold. Cover the cherry completely with more cream.

Place the molder in the freezer to completely set.

3. In a heat-resistant bowl, combine shiratako (glutinous rice flour) and sugar. Gradually add water while mixing until there are no lumps.

4. Cover the bowl with plastic wrap and heat it in the microwave for 1.5 minutes. Remove from the microwave, mix with a spatula, and re-cover. Repeat this process (heating for 1.5 minutes, mixing) several times until the dough becomes translucent.

5. Sprinkle katakuriko (potato starch) on a clean surface or baking mat. Take the dough and divide it into 8 equal parts. Roll out each portion thinly.

6. Retrieve the chilled and solidified cream from the freezer. Quickly wrap each piece of cream with the rolled-out dough, ensuring the cream is completely covered.

7. Decorate with whipped cream and cherries.

FEATURED PRODUCT



Red Cherry
Filling & Topping