

FRUIT KOHAKUTOU

INGREDIENTS

PASSION FRUIT KOHAKUTOU:

30g *DLA Fruit Nectar
Passion Fruit*
5g Agar
250ml Water
320g Granulated sugar

STRAWBERRY KOHAKUTOU:

30g *DLA Fruit Nectar
Strawberry*
5g Agar
250ml Water
320g Granulated sugar

PREPARATION:

Line a 15x15cm molder with parchment paper.

Method for both strawberry and passion fruit kohakutou is the same.

METHOD:

1. In a saucepan, heat the water and

agar powder while stirring. Once the agar is dissolved completely, add the granulated sugar.

2. Stir continuously over medium heat until the mixture thickens.

3. Remove from heat, add the DLA Fruit Nectar and mix. Transfer to the molder and let it cool. Put it in the refrigerator for 1 hour to let it set completely.

4. Once set, cut into desired shapes.

5. Arrange the pieces on a tray with parchment paper without overlapping and let them dry at room temperature in a well-ventilated area for about 2-3 days or until the surface crystallizes.

You can also use a food dehydrator, at lowest heat setting, to let them dry for a day or until the surface crystallizes.

FEATURED PRODUCTS

Fruit Nectar
Strawberry



Fruit Nectar
Passion Fruit