

Almond Amazake Shake

The key to the richness of this popular drink is the toasted almond butter. Ground toasted almonds just don't do the trick.

Purée all ingredients thoroughly in a blender. For a smooth texture, pour through a fine-mesh strainer to remove rice hulls. (Press solids dry, and save them in a covered container in the refrigerator for making cookies, quick breads and pastries.) Serve well chilled.

Preparation List:

Makes about 2½ cups

- 1 cup Mitoku Amazake
- 1¼ cups almond milk or rice drink
- 3 tbsp. toasted almond butter
- small pinch sea salt
- ½ tsp. vanilla
- 1/8 tsp. almond extract