

Amazake Custard

In a medium-size saucepan combine the amazake and rice syrup. Sprinkle the kanten flakes on top, heat to a simmer over medium heat without stirring, then simmer for 2 minutes, stirring gently until kanten is dissolved. Thoroughly dissolve the kuzu in 2 tablespoons cold water and add it to the pan while stirring briskly. Simmer 2 minutes more, stirring constantly until the mixture thickens. Remove from heat and stir in the vanilla. Pour into custard cups or small bowls and chill until firm before serving (about 2 hours). Garnish with fresh berries, toasted coconut, toasted slivered almonds, etc.

Preparation List:

Serves 4

- 2 cups Almond Amazake Shake or Strawberry Amazake Shake (see recipes)
- 2-3 tablespoons rice malt syrup (to taste)
- 1 ½ tablespoons kanten flakes
- 1 ½ tablespoons kuzu
- ½ teaspoon vanilla extract