



Recipes

Sakura Cone

150 g	fresh milk
110 g	cake flour
60 g	sugar
40 g	almond powder
15 g	cocoa butter
2 g	natural sakura flower powder
2 g	natural sakura leaf powder
	pinch of salt
	pinch of soda powder

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into cone shapes when baked and still warm.

Sakura-White Chocolate Mousse

120 g	milk
100 g	white chocolate
3 g	soaked gelatin leaves
50 g	egg yolks
20 g	sugar
90 g	whipped cream
3 g	sakura flower powder
2 drops	sakura oil

Boil the milk then add the soaked gelatin leaves, pour into the mixed egg yolks and sugar. Add the chopped white chocolate and mix. Fold in the sakura flower powder and oil. Let cool. Fold in the whipped cream.

Dried Red Dragon Fruit

Slice a red dragon fruit. Place the slices on a silpat mat or a non stick baking tray and dry in a 70°C oven for 4 to 5 hours.

Piped Pink Sugar Decoration

Boil pink colored sugar. Pipe the hot sugar around a cone-shaped greaseproof paper. Let it set and remove from the paper cone.

