



## Ujikintoki

Level: Easy

Serves: 1

Prep Time: 5 minutes

Cooking Time: -



Bowl of shaved ice (see Notes 1 below)

Green tea syrup (see Notes 2 below)

Sweetened condensed milk

Tsubushian (see Notes 3 below)

Mochi cubes; homemade (see Notes 4 below) or store bought

Green tea ice cream; homemade (see Notes 5 below) or store bought

Pejoy Matcha Biscuit Sticks (optional)

Pour green tea syrup over shaved ice. Drizzle with sweetened condensed milk, to your taste. Top with 2 Tbsp. of tsubushian, about  $\frac{1}{4}$  cup of mochi cubes, and one scoop of green tea ice cream. Add Pejoy Matcha Biscuit Sticks, if desired. Eat immediately.

### Notes:

1. I used a Narita Ice Cube Shaver to make my shaved ice. Following the manufacturer's instructions, I used about 14 oblong-shaped ice cubes for 1 serving. If you don't have a shave ice machine, you can also shave ice with a professional blender, like a Ninja.
2. Two ways to make 1 serving of Green Tea Syrup:  
1<sup>st</sup> Way - Stir and dissolve 3 tsp. Sweet Green Tea Powder (I used Gyokuro-en brand) in 2 Tbsp. boiling water. Cool completely.  
2<sup>nd</sup> Way - Stir 4 Tbsp. white granulated sugar with  $1\frac{1}{2}$  tsp. matcha green tea powder. Add 2 Tbsp. boiling water and stir to dissolve. Cool completely.
3. I used Mum's Brand Tsubushian (comes in an 18 oz. can).
4. I steamed my own mochi in the microwave with a microwaveable tube pan from Tupperware. Recipe: In a large bowl, mix 1 (16 oz.) box mochiko, 1 (13.5 oz.) can coconut milk, 1 cup water, 1 tsp. baking soda, 1 tsp. vanilla extract, and 2 cups white granulated sugar. Lightly spray the microwaveable tube pan with non-stick cooking spray. Pour mochi batter into the pan. Cover tightly with plastic wrap. Cook the mochi on high for 5 minutes. Depending on how strong your microwave is, cook on medium high for 2 minute intervals until the mochi is completely steamed. (Make sure to cover the plastic wrap tightly after checking at each interval.) Cool completely. With a plastic knife, cut into bite-sized cubes and roll the mochi in katakuriko (potato starch) to prevent sticking.
5. To make homemade green tea ice cream, see my Matcha Cookies 'n Cream recipe posted on August 5, 2014, just omit the Oreo cookies.