

Winter Wagashi Set

by  minniesweets
MELBOURNE

We hope you enjoy our authentic wagashi with during the colder months of Winter. Delicately handmade with care and love, please enjoy while they are fresh!



Clockwise from top left:

Strawberry Daifuku: Wagashilovers' favourite with fresh strawberry and our sweet white bean paste centre. One just isn't enough!

Cinnamon Yatsushashi - Soft sheets of mochi dusted with cinnamon and kinako (roasted soy bean powder) with smooth red bean paste (adzuki-koshian) in the centre.

Salted Mame Daifuku: Home made black bean with smooth adzuki sweet bean paste, with a hint of salt in the soft mochi to give that amazing umami. A seasonal favourite!

Nerikiri Yuzu 'Daffodil': A design inspired by winter flowers with a comforting centre of yuzu flavoured white bean paste. The yuzu is grown locally in the Victorian Alps by our friends at Mountain Yuzu.

Nerikiri Matcha 'Camellia': Authentically beautiful matcha flavoured white sweet bean paste.

Kuri (Chestnut) Youkan: Made with a delicate, firm jelly of adzuki red bean paste, sugar, and kanten (agar), gently embedded with sweet chestnuts.

Orange Daifuku: Orange and mandarins are now in season! Minnie has picked juicy and sweet ones, and wrapped in shiro-an (sweet bean paste) and soft mochi. Enjoy the refreshing flavour!

This set is plant-based and gluten-free and also includes matching **houjicha tea**.

Refrigeration is not required but please store in a dry place out of direct sunlight. We recommend consumption by the **NEXT DAY** for the best experience.

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