

Amazake Valentine Tart

For the Tart Crust:

- 1 cup OG Pastry Wheat Flour
- ½ cup almond flour
- 1 tsp baking powder
- ½ cup Virgin Sesame Oil or Sunflower Oil
- Pinch of Masu 100% Sea Water Salt
- ½ cup ice-cold water

Preheat oven to 350°degrees. Mix dry ingredients in a bowl and add the oil. Combine with a fork until you have a crumbly pebbly texture. Stir in the ice-cold water and stir until you form a ball, squeezing together with your hands if necessary. Knead the dough and allow it to sit for 10 minutes. Roll out with a rolling pin between parchment paper. Transfer to several mini tart-shaped pastry tins (or one large tart dish) and bake for 20 minutes until golden brown then set aside.

For the Filling:

- 2 cups Amazake Shake –(See Recipe below)
- 2–3 tablespoons Mitoku Rice Malt (to taste)
- 1 1/2 tablespoons Mitoku Kanten–Agar Flakes
- 1 1/2 tablespoons Mitoku Kuzu
- 1 teaspoon vanilla extract

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 directly into the tart crusts and chill until firm (about 2 hours).

To make Amazake Shake:

- 1 cup Amazake
- 1 1/2 cups almond milk or rice drink
- 3 tablespoons toasted almond butter
- small pinch Masu 100% Sea Water Salt
- 1/2 teaspoon vanilla
- 1/8 teaspoon almond extract

Purée all ingredients thoroughly in a blender, or a smooth texture, pour through a fine-mesh strainer to remove rice hulls.

For the Whipping Cream (topping optional):

1 pack Silken Tofu
 $\frac{1}{3}$ cup Mitoku Rice Malt
 $\frac{1}{2}$ cup cashew nuts, soaked overnight
1 tsp vanilla extract
1 tbsp lemon juice
Fresh Raspberries, Mint (optional)

Drain the cashews. Blend all the other ingredients in a blender until very smooth. Refrigerate at least two hours before serving. Serve topped with Raspberries: place berries upside down (hollow side face down) and create a circle along the edge of the tart. Fill the inside of the raspberry circle with whipping cream and place upside down raspberry on top with a fresh mint leaf over to the side. (optional). Enjoy! Happy Valentine's Day Everyone!