

When mixing the soy milk and sesame seeds, turn off the heat and do so slowly in small quantities.

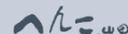


White sesame cream pasta.

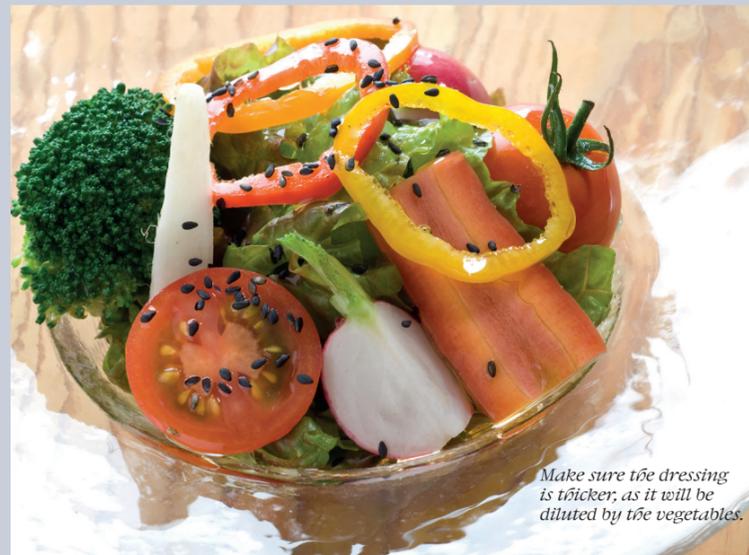
Ingredient

- 100g pasta
- 100g white sesame paste
- 1/2 onion
- 100g soy milk
- 100g chicken
- Parsley... just a little
- Roasted sesame white... plenty
- 15g sesame oil
- Salt... in sufficient quantity for your convenience
- Pepper... proper quantity

1. Boil the pasta in plenty of salted water for the prescribed time.
2. Fry the chicken and onions in sesame oil.
3. Add the soy milk and gradually add the sesame paste.
4. Toss the boiled pasta in the sauce and season with salt and pepper.
5. Arrange the pasta on plates and top with plenty of roasted sesame seeds and parsley.



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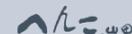
Make sure the dressing is thicker, as it will be diluted by the vegetables.

Sesame salad dressing.

Ingredient

- Salad vegetables of your choice... as much as you want
- 3 tbsp sesame oil
- 1 tbsp sesame paste
- Roasted sesame seeds... plenty
- 2 tbsp vinegar
- 1 tbsp agave syrup
- 2 tbsp soy sauce
- A dash of salt...
- A dash of lemon...

1. For the salad, wash the vegetables beforehand and arrange on a plate.
2. Mix the dressing ingredients to taste.
3. Grind the roasted sesame seeds to taste to add flavour.
4. Pour the dressing over the salad when ready.



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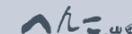
Choose your own cheese and sesame oil or paste to suit your taste...

Cheese and sesame oil or sesame paste.

Ingredient

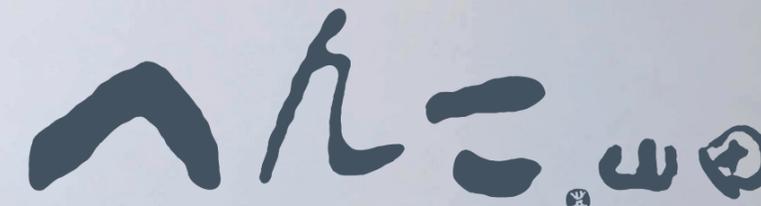
- Cheese of your choice... as much as you want
- Optional sesame oil (white, black, gold, extra virgin)... as much as you want
- Sesame paste of your choice (white or black)... as much as you want
- Baguette... according to the quantity of cheese

1. Slice the baguette.
2. Cut the cheese into pieces of the desired size.
3. Prepare a plate with sesame oil or sesame paste of your choice.



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Henko Yamada is a local and traditional company based in Kyoto since 1934 that produces premium homemade sesame oil products.



Recipes with sesame...

We have a vegan café and direct distributors of sesame products in Kyoto. The most popular dish is thick tantannoodle. Bring this guide with you and we'll service for your dish. Please come and visit us in Japan. We look forward to welcoming you to our shop.



4 KATSURA TATSUMI-CHO, NISHIKYO-KU, KYOTO-SHI
KYOTO, JAPAN 615-8075



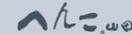
Find and enjoy your own favorite ice cream and sesame oil crossings.

Golden sesame oil over vanilla ice cream.

Ingredient

- Vanilla ice cream of your choice
- Sesame oil

1. *Vanilla ice-cream in a bowl of your choice.*
2. *Sprinkle with lots of sesame oil of your choice.*



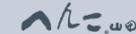
Adjust the amount of sugar according to the type of chocolate.

Black sesame gâteau au chocolat.

Ingredient

- 150g chocolate
- 50g extra virgin sesame oil
- 1 tbsp black sesame paste
- 2 eggs
- 40g sugar
- 20cc milk + rum...
- Garnish: orange peel, strawberries, cocoa, nuts... as much as you want

1. *Pour the chocolate mixture over hot water; add the extra virgin sesame oil and stir in the sesame paste, a little at a time.*
2. *In a separate container; mix the eggs and sugar.*
3. *Gradually add the second mixture to the first bowl and stir in the milk and rum.*
4. *Bake in a preheated oven at 170°C for 20-25 minutes in a hot water bath, remove from heat and refrigerate.*
5. *Cut into pieces and top with your choice of topping.*



The baking process is based on the dryness of the cut.

Black sesame pound cake.

Ingredient

- 60g extra virgin sesame oil
- 80g sesame paste black
- 80g agave ship
- 80g sugar
- 1/2 tsp salt
- 10g baking powder
- 15g black ground sesame
- 3 eggs
- 50g soy milk
- 200g light flour

1. *Mix extra virgin sesame oil, ground sesame seeds, agave syrup, sugar, salt, ground sesame, eggs and soy milk.*
2. *Preheat oven to 170°C.*
3. *Add the flour and yeast to a sieve and mix, turning from the bottom.*
4. *Pour the pastry into the moulds and bake for 30 minutes at 170°C. If nothing sticks when you insert a bamboo skewer; you're done.*
5. *Unmould and leave to cool*



Enjoy the art of pouring steamed milk into espresso.

Sesame chino.

Ingredient

- 30cc espresso
- 180cc soy milk (almond milk or oats milk)
- Sesame paste... just a little
- Roasted sesame seeds... as much as you want

1. *Brew espresso in a cup.*
2. *Steam the soy milk in a milk pitcher and froth the milk well.*
3. *Add the steamed soy milk to the espresso and draw an artwork with sesame paste and sprinkle with sesame seeds as a topping.*

