

Wagashi Glossary (with contexts)

◎ *Yuzu mochi*

A sweet infused with piquant *yuzu* citrus flavor

中は白あん

◎ *Kurumi manju*

A treat replete with the flavors of walnut

ローストした胡桃を混ぜた餅。中は漉し餡。

◎ *Yuki mochi*

The white paste coating made of *tsukuneimo* yam makes a snowy frosting over the sweet filling of *kimi-an* (white bean paste with egg yolk)

◎ *Sato no yuki*

White *kinton* bean-paste filaments evoke snow blanketing Shigaraki's wintry landscape

中は黄身餡。

◎ *Kuri chakin*

Savor the dense flavor and aroma of the Japanese chestnut

栗餡の中に、栗の甘露煮が丸々一粒入っています。

◎ *Yamaji*

A Japanese chestnut paste filling sandwiched in crumbly *murasame* dough brings you the tastes of autumn

村雨生地小豆、餅粉、米粉を蒸して作ったもの。

◎ *Inoko mochi*

A confection made as a prayer for safety from disease and disaster, this tidbit offers a harmony of fragrant sesame and creamy soft bean-paste

Kimi-an filling

Uiro dough

Yomogi

Kinton - bean-paste filaments

Chakin

Murasame dough - crumble

Shiratama rice flour

Uiro: Made with ground glutinous and non-glutinous rice, sugar, kudzu powder, and water.

Kimi-an: White bean paste mixed with egg yolk.

Gyūhi: Dough made by kneading together *shiratama* flour and sugar or glucose syrup

Konashi dough: Prepared for making moist sweets using white, smooth bean paste, hard wheat flour, and *mochi* rice flour

Tsukune-imo yam paste: Yam steamed, strained, mixed with sugar, mixed with bean paste, and strained

Kimi-an: White bean paste mixed with egg yolk.

Castella: Sponge cake made with egg, sugar, hard wheat flour, and honey. Poured into a wooden mold and baked slowly for an hour.