

# Green soybean-coated stick made from fried dough, or Karinto



## INGREDIENTS (5 servings)

100 g Green soybean compote  
130 g Weak flour  
30 g Green soybean flour  
2 g Baking powder  
10 g Sugar  
Appropriately Salt  
5 g Roasted sesame (white and black)  
65 ml Soybean milk  
Appropriately Frying oil

## Seasoning

20 g Green soybean flour  
20 g Sugar  
1 g Salt

### 1

Put a mixture of flour, baking powder, sugar, salt, and green soybean powder into a sieve. Mix thoroughly the above with roasted sesame.

### 2

Mix lightly the 1 with the green soybean compote and soy milk with rubber spatula.

### 3

Wrap them in a plastic wrap, and stand them in the refrigerator for 30 minutes to 1 hour.

### 4

Put the 3 on the bench where flour has been sprinkled, stretch the dough in 5 mm thickness by using a rolling pin. Cut the extended dough into the rod-like shape in 5 cm length.

### 5

Fry the 4 in frying oil at 160°C to 180°C.

### 6

Sprinkle pre-mixture of green soybean flour with sugar and salt on the 5 (Karinto) uniformly depending on your favor.