

## Green- soybean cream bouchee



### Ingredients( for 10 - 12 servings)

< Sponge cake >

120 g Egg  
50 g Granulated sugar  
50 g Weak flour  
10 g Soybean flour of the blue soybean  
20 g Butter  
2 teaspoons Soybean milk  
Appropriately Vanilla essence

<Green-soybean cream>\*1

100 g Green soybean  
40 g Soybean milk  
50 g Fresh cream  
1/2 teaspoon Granulated sugar

< Decoration>\*2

30-36 pieces Green soybean

\*1

Put green soybeans in 3-fold volume of water and keep them at room temperature overnight. Drain the water, add a plenty of water, and boil them for 1 hour until they are easily smashed by fingers. Sometimes remove harsh taste with keeping water level enough for boiling by occasionally addition of water.

\*2

Put 20 g of \*1, 5 ml of water, 10 g of sugar, and 0.1 g of salt in a pan, and condense until water disappears.

<Preparation>

- 1) Preheat oven at 180°C.
- 2) Put a mixture of flour and green soybean powder into a sieve.
- 3) Melt butter.
- 4) Put a sheet on a tray in the oven.

«Baking of sponge dough»

**1**

Separate an egg into yolk and egg white, and put the egg white in a large bowl.

**2**

Add the granulated sugar two to three times into the 1, and whip.

**3**

After whipped the 2 into a froth, add the egg yolk one by one, mix them with vanilla essence.

**4**

Put the sieved mixture of flour and green soybean at one time into the 3. Mix lightly by using spatula, further add the melted butter and soy milk.

**5**

Put the dough 4 in a piping bag with a round-hole top, and squeeze the dough in about 4 to 5 cm diameter down to the tray covered with oven sheets.

**6**

Bake them at 180°C in the oven for 8 to 10 minutes.