

## CHOYA desserts

### Enjoy CHOYA desserts when you want to relax!

#### Umeshu jelly Succulent



Warm the Umeshu to evaporate the alcohol. Add warm fruit juice and gelatin. Cool till it hardens. Garnish with your favorite fruit topping.

#### Umeshu compote Sweet & sour mellowed by Umeshu



Put your favorite fruits (such as peaches and raspberries) into Umeshu and simmer. Cool it down and it's ready to eat!

#### Ume yogurt Refreshing and mellow



Take the *ume* out of Umeshu, chop and add to yogurt. You might freeze it and enjoy it.

#### Umeshu donut Light and fluffy



Prepare the dough. Take *ume* out of Umeshu remove the pit, sprinkle sugar over the *ume*, and wrap in small portion of dough. Deep fry and sprinkle with cinnamon sugar.

#### Umeshu cake Rich flavor and aroma from Umeshu *ume*



Prepare dough, remove *ume* from Umeshu and chop, mix with dough and bake. You may add Umeshu to dough or spread Umeshu on grilled pancakes.