



Gourmet Pure Camomile Flowers

Tea tasting notes

Light, delicate, gentle and aromatic - a clear infusion tinged with a fruity note.

Goes well with...

Tarte tatin, grilled poultry, roasted almonds, Battenberg cake.



Gourmet Pure Chamomile Flowers recipe

Lemon mochi

1 cup glutinous rice flour (Mochiko) / ¼ cup sugar / 1 ¼ cups water, at room temperature / ¼ tsp salt / 1tsp lemon extract / ¼ yellow gel food color / ½ cup cornstarch / light corn syrup

Combine all of the ingredients except the cornstarch in a medium size microwave safe bowl. Using a rubber spatula, stir the mixture well until there are no lumps.

Microwave the mixture at 100% power for 2 minutes. Remove from the microwave. The dough will be thick and sticky. Stir well and return it to the microwave. Heat for 2 minutes or longer.

When the dough begins to inflate while cooking, and then deflates with the microwave door is opened, the candy is ready. Remove the bowl from the microwave and leave it to cool for a minute or so.

Dust a cutting board with half the cornstarch. Scrape the hot dough on to the cornstarch, then pat the surface with cornstarch-coated hands. Stretch the dough gently and use your hands to flatten it. Cut it into 10-12 pieces.

With corn flour-dusted hands, gently pinch the edges together to form a ball. Brush away excess corn starch with a pastry brush.