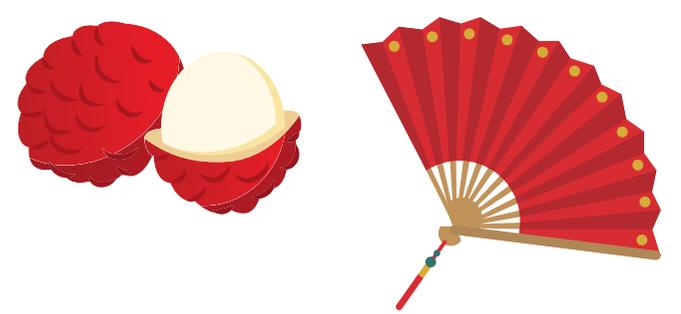
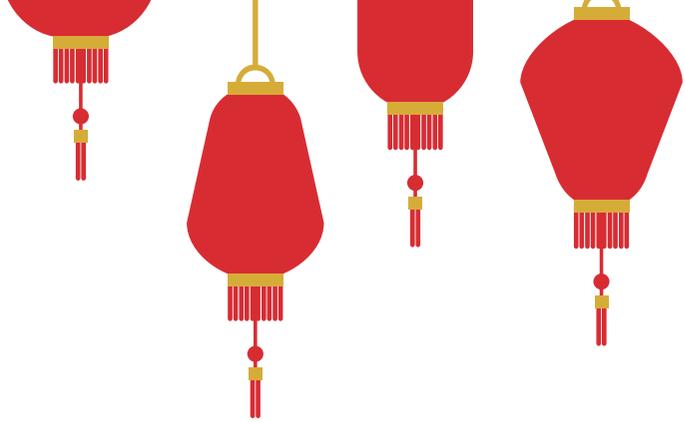


# Yakult, Almond and Lychee Raindrop Cake





# LYCHEE JELLY

## INGREDIENTS

- 300g lychee syrup (from canned lychee)
- 50mL water
- 3g agar powder, clear
- 5 dried chrysanthemum flowers (use edible fresh flowers, fruits like lychee/cherries or leave it plain)

## METHOD

1. Mix together lychee syrup and water in pot, bring to the boil.
2. Pour mixture over the agar powder and stir until dissolved.
3. While mixture is still hot, place dried chrysanthemum flowers into the bottom of your moulds (Miko used a 3inch diameter dome silicon mould).
4. Fill moulds halfway with the hot lychee/agar syrup.
5. Place inside the fridge to set until firm (around 20mins).

# YAKULT & ALMOND JELLY

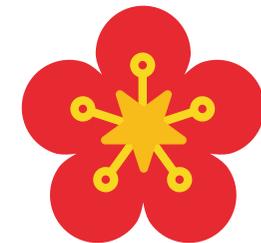
## INGREDIENTS

- 5 pack Yakult Original
- 150g water (hot: 90°C)
- 1 pack/105g Almond pudding powder

## METHOD

1. Dissolve almond pudding powder into the hot water.
2. Add the cooled formed pudding to the Yakult and stir.
3. Pour over set lychee jelly and place inside the fridge (about 10 to 15mins - until firm).

# PLATING



## INGREDIENTS

- Chopped canned lychee
- Chopped pineapple
- Pitted & halved cherries
- Mint sprigs

## METHOD

1. Once raindrop cake is completely set, gently slide it out of the moulds and place on a plate.
2. Decorate with sliced fruits and mint sprigs.