

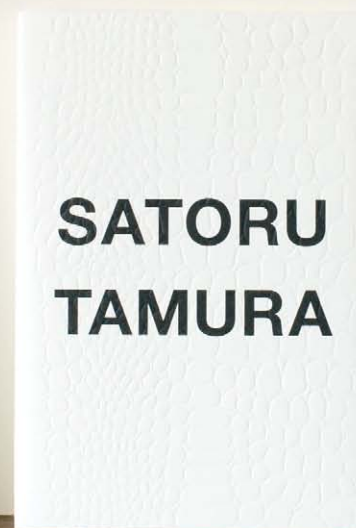
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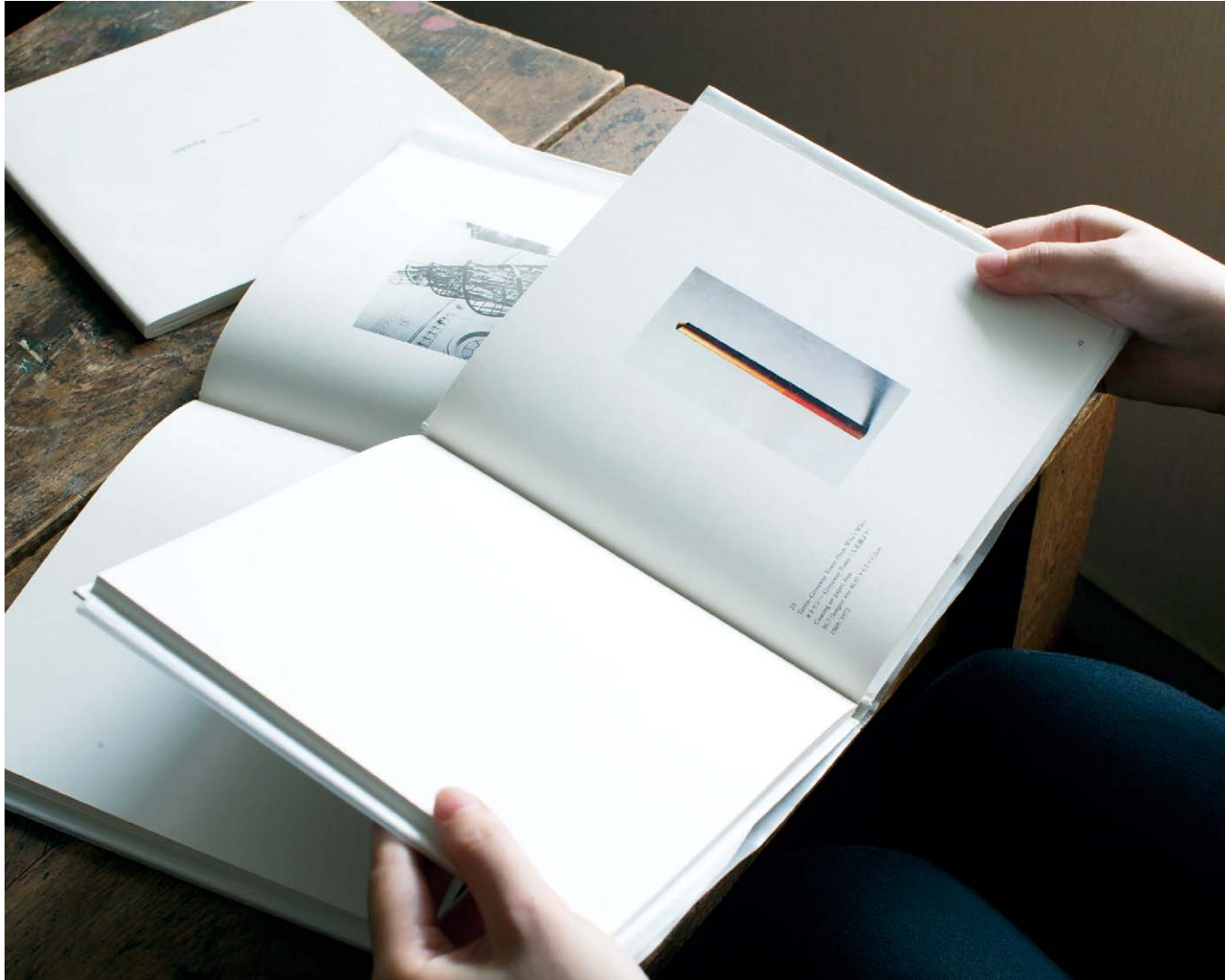


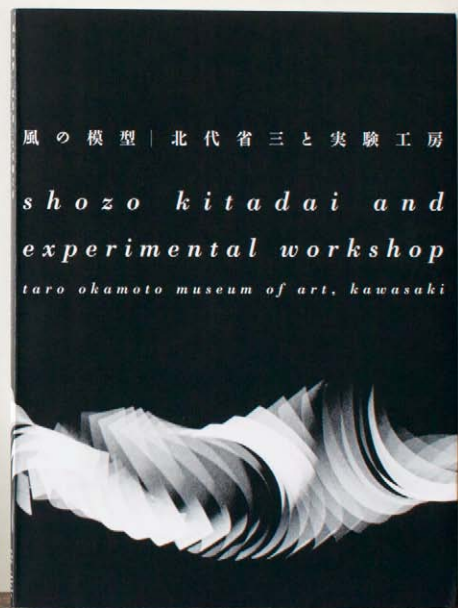
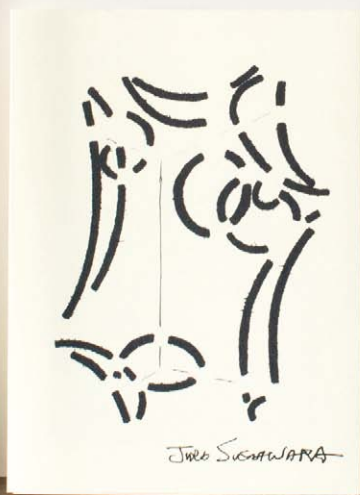


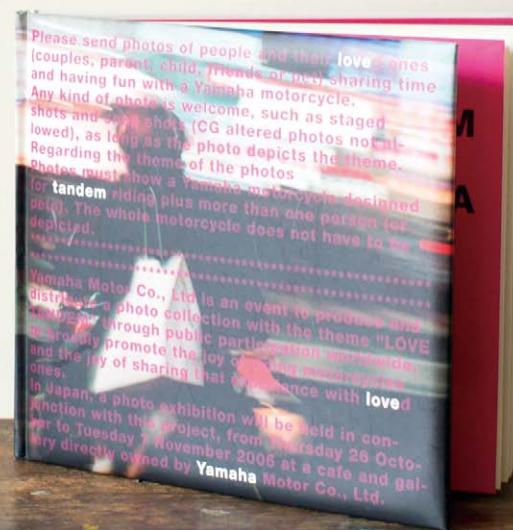
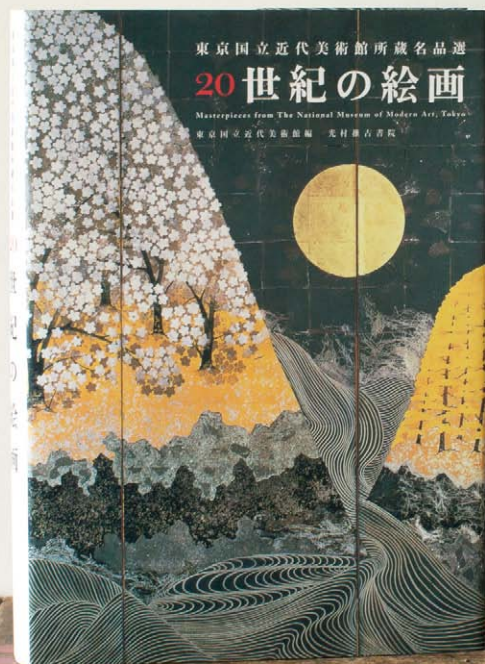






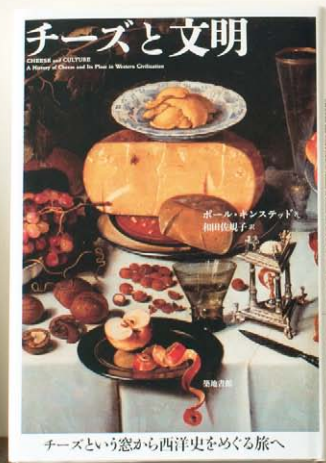
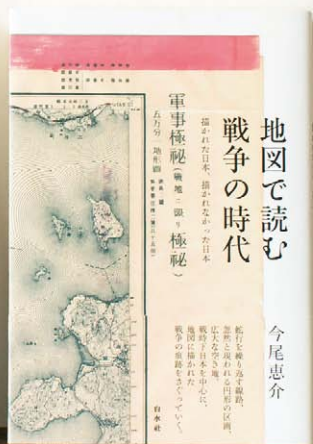


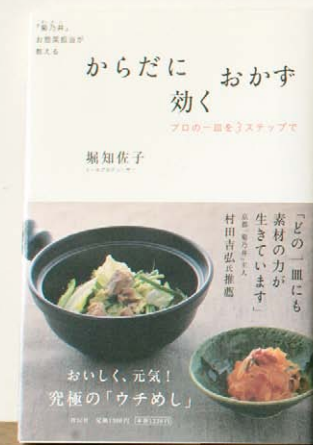
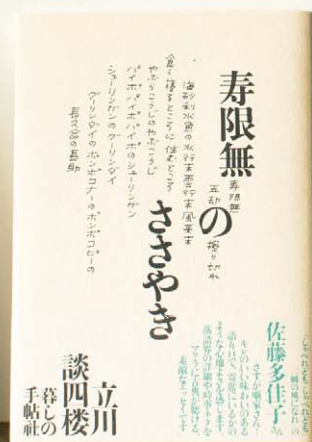


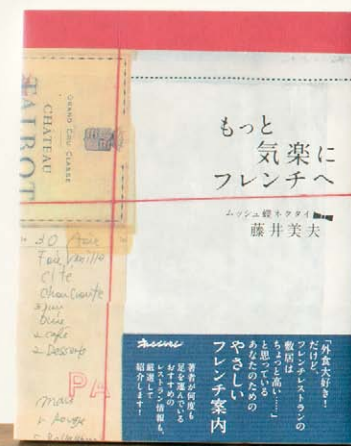
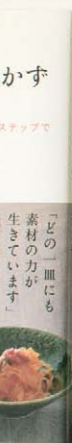


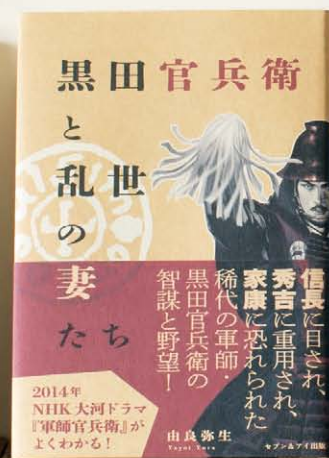




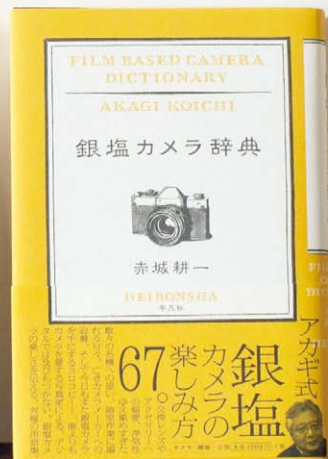




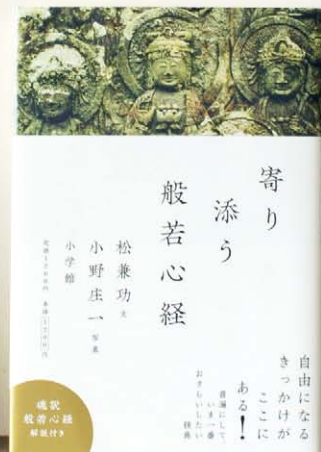
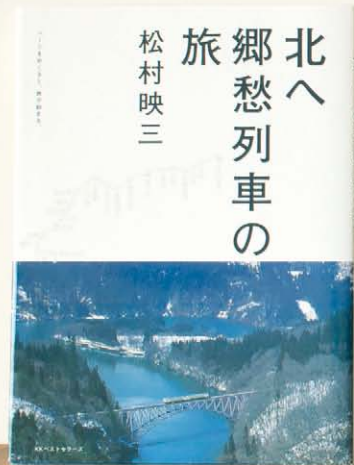














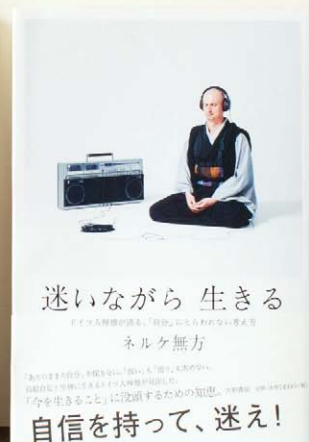
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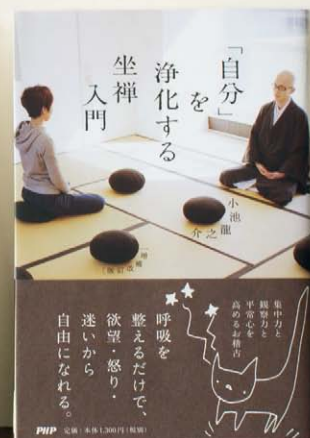
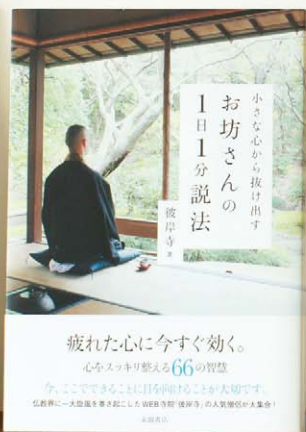
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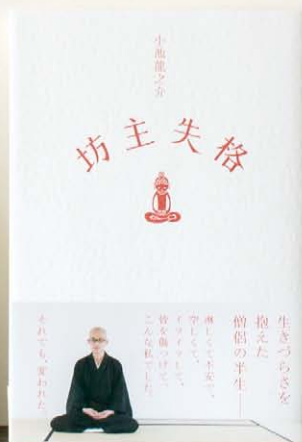
川村妙恵



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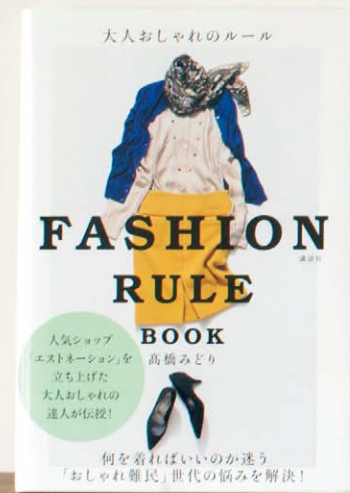
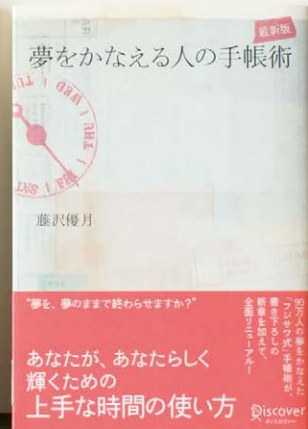












Artistry of Wagashi

There is no limit to wagashi's expression. Many are made from natural ingredients like rice, soybeans, and sugar. But the artistry of wagashi is not just in the ingredients. It's in the creativity of the artists who create these sweets.

上生菓子

Jonamagashi

Jonamagashi (literally "upper sweets") are the most refined and elegant of wagashi. They are made from high-quality ingredients and are often served at formal occasions.

鉢菊

Hasamikiku



Kogeigashi

Kogeigashi (literally "lower sweets") are the more common and everyday sweets. They are often made from simple ingredients like rice, soybeans, and sugar.

工藝菓子



Noriko Shimada

Noriko Shimada is a master craftsman in the art of wagashi. She has spent many years perfecting her skills and creating beautiful sweets.

Shigeo Shimada

Shigeo Shimada is another master craftsman in the art of wagashi. He is known for his creativity and attention to detail.

Masumi Takahashi

Masumi Takahashi is a master craftsman in the art of wagashi. She has a deep understanding of the traditional techniques used in wagashi-making.

Japanese Demonstrations and Workshops in India

Chennai: Sat & Sun February 2013
Kolkata: Sat & Sun February 2013
Delhi: Sat & Sun February 2013

Wagashi

Japanese Traditional Confectionery

和菓子



Wagashi is the art of making Japanese traditional sweets.

History

Wagashi are said to have their roots in rice and beans brought back from India around 90 AD. Later, various ingredients and recipes were introduced from China and Europe, and the development of wagashi continued with its own unique character.

Ingredients

Wagashi is typically made from natural ingredients. The main ones used are rice, soybeans, and sugar. Other ingredients include red bean paste, green tea, and various fruits. The ingredients are often processed in a way that preserves their natural flavors.

Tools

Wagashi are often made with special tools. These include rolling pins, cutters, and brushes. The tools are designed to help the craftsman create the perfect shape and texture for each type of wagashi.

Dorayaki

Dorayaki is a popular wagashi made from two soft, slightly sticky rice cakes filled with a sweet red bean paste. It is often served warm.

どら焼

1. Boil the rice cakes in water until they are soft.
2. Drain the rice cakes and pat them dry.
3. Spread a thin layer of red bean paste on one side of the rice cake.
4. Place the other rice cake on top and press them together.
5. Repeat the process until you have all the dorayaki you need.

さつまいも金団

Sweet Potato Kinton

Sweet Potato Kinton is a traditional wagashi made from sweet potato, red bean paste, and sugar. It is often served as a dessert.

1. Boil the sweet potatoes until they are soft.
2. Drain the sweet potatoes and pat them dry.
3. Mash the sweet potatoes and mix them with red bean paste and sugar.
4. Shape the mixture into small balls.
5. Repeat the process until you have all the kinton you need.

茶の湯



餡













