

Famous Dessert in 3 countries

(NINGBO, NARA, JEJU)

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NINGBO - FANG JIAJIE, SUN YINGYING, TAN JUNTIAN
NARA - SHIMADA CHISAE, MASUI MIZUKI
JEJU - KOH U GYEONG, HWANG HA YEON





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NINGBO 'S DESSERT

Sweet Dumpling(Tangyuan)



Sweet Dumpling (Tangyuan)

**A must for Spring Festival
& Lantern Festival**

Taste :
sweet & savory, soft and doughy

Main Ingredient :
glutinous rice flour, black sesame

Supplementary ingredient :
Sweet osmanthus, white sugar, pig suet



PREPARATION

rice flour



Black sesame

01

⋮

stir-fry and **grind** black sesame, make filling with pig suet and white sugar.

02

⋮

glutinous rice powder and water knead into **glutinous rice ball**, pack into the stuffing (black sesame) , made into swet dumplings.

03

⋮

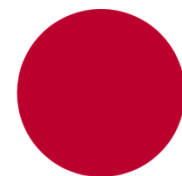
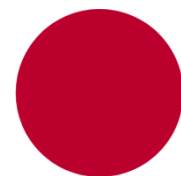
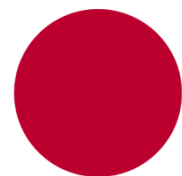
boil with water and **pour into the sweet osmanthus**

02



NARA 'S DESSERT

Shaved ice



Shaved ice

Persimmon shaved ice

Persimmon and Shaved ice are famous for Nara city, so we made a shaved ice with persimmon flavor .



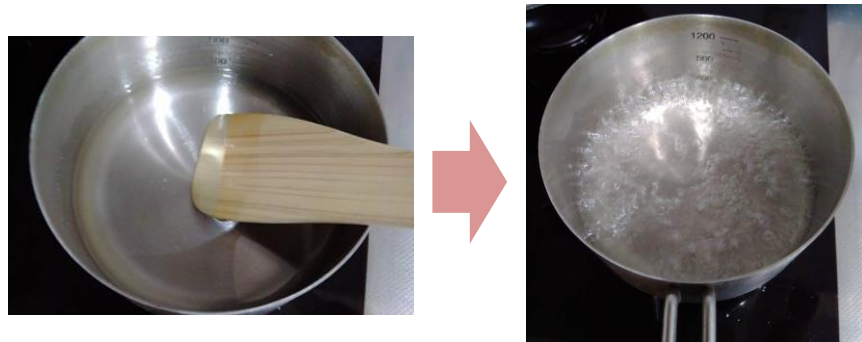
Persimmon soaked in syrup

★ Ingredient (serve 3-4 people)

- 3 or 4 pieces of persimmon
- 200 grams of sugar
- 200ml of water



01 Make syrup :



Please dissolve 200 grams of sugar in 200 milliliters of water and bring the sugared water to a boil.

02 Cut persimmon :



Cut the persimmon into bite size pieces.

03 Make Persimmon on syrup :



When syrup cooled down , please put persimmon in syrup and cool it for a few days in the fridge.

Shaved ice



01

⋮



Prepare “Ziploc” and put 30 grams of sugar in 500 ml of milk

02

⋮



Cool it for a 3 hours in the freezer.

03

⋮

Add some toppings

★ Please add melting cheese

★ Ingredient

▪ 15 grams of sugar

▪ 50 grams of cream

★ Recipe

1.Heat the cream cheese in the microwave for 20 seconds.

2.Mix melting cheese and sugar.

03



JEJU 'S DESSERT

Injeolmi toast



Injeolmi Toast

**a savory and
chewy snack**



Ingredients

bread



honey



injeolmi

01

:



Put injeolmi on bread and heat it in toaster for 3 minutes. (You can bake the bread first, put the injeolmi on top and microwave it for 30 seconds.)

02

:



Make a sandwich by putting injeolmi between the breads.

03

:



Sprinkle as much honey as you want on the sandwich. You can cut the sandwich into 4 pieces and eat it.

WHAT WE FEEL



SUN YINGYING

After the last two meetings, I have known the Japanese food and Korean food as well as some special cultural customs. Even though we have communicated with each other through video meeting instead of face-to-face communications, we can feel the friendship and passion of each other. This is a great way for students from different countries to learn various cultures, which also promotes our relationships.



SHIMADA CHISAE

I am happy that I was able to exchange with Korean and Chinese friends! Each country has delicious foods, so I want to try to make these foods. I hope we meet again some day. Let's keep in touch!



FANG JIAJIE

After our last meeting, I got to know both Japanese and Korean food. Every country has its own special food. I am especially interested in smoothies, because whenever I eat a smoothie, it will have a sweet, cold feeling. After this activity, I got to more more friends. I hope this kind of activities can be carried out more often, so that we can have more opportunities to understand the culture of other countries. Thanks !



TAN JUNTIAN

After the last meeting, I fully understood the delicious food of the two places. Everyone communicated smoothly and expressed our own ideas. I hope we can have more communication after the event.



THANK YOU FOR LISTENING

PRESENTER : MASUI MIZUKI

PPT : HWANG HA YEON

**DATA PROVIDER : FANG JIAJIE, SUN YINGYING, TAN JUNTIAN,
SHIMADA CHISAE, KOH U GYEONG**

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