

Recipe: Steamed Hashima with Fresh milk in Papaya Boat

1. Soak JFF Specially Selected Dried Hashima in Water for 4 - 6 hours or Overnight.
2. Cook Hashima in water for 30 minutes and drain well.
3. Slice a papaya into thick strips of about 10 cm each.
4. Cut out a box in the middle to create a papaya boat. Use a dessert spoon to scoop out the seeds and papaya flesh.
5. Add in processed Snow jelly, fresh milk and some rock sugar for taste (according to preference) into the papaya boat.
6. Steam this portion under low heat for 20 mins.

