

Yakult

FESTIVE GRANITA

with snowy topping



GRANITA

Makes
4 serves

INGREDIENTS

- 10 Bottles Yakult Original
- Zest of 1 lemon

METHOD

1. In a medium bowl stir together Yakult and lemon zest until well mixed.
2. Transfer the mixture into a shallow freezer-safe container.
3. Freeze for at least 5 hours to overnight.

SNOWY TOPPING

INGREDIENTS

- 100g Cream Cheese
- 30g White Sugar
- 90g Thickened Cream
- 1 Bottle Yakult Original
- 5g Sea Salt (optional)

METHOD

1. Place cream cheese and sugar in a medium bowl. Beat until smooth and creamy.
2. Add Yakult and thickened cream. Beat until thick and frothy, add in salt (if desired).
3. Use immediately.

ASSEMBLY

INGREDIENTS

- 18 Mini Mochi Rice Balls
- 40g Soybean Powder or Peanut Powder
- 20g Almond Flakes (Toasted)
- 60g Pink Dragon Fruit
- 40g Strawberries
- 30g Blueberries
- A Sprig of Mint

METHOD

1. Take out frozen Yakult. Using a fork, rake the surface of the mixture creating granular pieces of ice, similar to a shaved ice texture.
2. In a chilled serving bowl, layer the ingredients in this order:
 - Yakult Granita (about 4 tbsp/serving) in the bottom of the bowl.
 - Sprinkle 1 tsp of Soybean powder.
 - Another layer of Yakult Granita (about 3 tbsp/serving).
 - Another sprinkle of 1 tsp of Soybean powder.
 - Arrange fruits and mochi around the granita.
 - Sprinkle almond flakes, mint and finally, top off with fresh whipped cheese foam.