



Karinto Manju Yuzu



A traditional confection bun with a yuzu flavored red bean paste filling. Brown sugar is used in the dough and by deep-frying it, the surface becomes crispy and the dough gets a similar taste and flavor to Karinto, a Japanese sweet snack. Using rice oil, it can be crisply fried without leaving a greasy mess. Brown sugar and white sesame are used in the dough and the yuzu flavored red bean paste contains diced sweeten yuzu peels, allowing you to experience a yuzu aroma when you take a bite.

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| Product name | Karinto Manju Yuzu |
| Company name | MORINAGA GYUNYU HAIKYU CO.,LTD |
| Delivery available | January / February / March / April / May / June / July / August / September / October / November / December |
| Shelf life | 365 days |
| Storage instructions | Keep frozen |
| Ingredients | White bean paste, Sugar, Flour, Diced sugared yuzu peels, Brown sugar, Starch syrup, White sesame, Baking soda |
| Dimension | Length34cm Width42cm Height29cm |
| Quantity per case | 180 |
| Minimum order | 1 case |
| Preferred export destination countries or regions | Singapore |
| How to use | Pour enough oil for the buns to be submerged, and heat it up to 170 . Then, put the frozen buns in the heated oil. If the buns seem like they will stick together, please keep them apart. Deep-fry them for about two to two and a half minutes. When the buns get a nice brown color, take them out of the oil. Drain the oil from the buns on kitchen paper for about five minutes. |