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Renkondorayaki

This is our original new texture sweet made by sandwiching slices of lotus root and fresh cream in a dorayaki pancake. The lotus root remains crispy, and the dorayaki crust is coated with a thin layer of white bean paste and sandwiched together with fresh cream. This gives it a Western taste even though you are eating lotus root.

Product name	Renkondorayaki
Company name	Kyugetsu.co.ltd
Delivery available	通年
Shelf life	180days（Keep frozen）
Storage instructions	Keep frozen
Ingredients	Green beans (USA, Argentina), fresh cream (made in Japan), lotus root (Japan), trehalose (made in Japan), habutae flour (Japan) /
Net weight	80g
Dimension	Length11cm　Width14cm　Height3cm
Quantity per case	30
Minimum order	150/lot
Certification / accreditation (for product, factory, etc.)	Food business license
Preferred export destination countries or regions	Singapore, Vietnam, United States, Hong Kong
How to use	This dorayaki, manufactured by Kyugetsu, is the only confectionery in Japan that sandwiches lotus root inside of it. Since this confectionery shop is unique a region with the largest lotus root harvest in Japan, this product can be used for extensive promotion of Japanese culture and lotus root.