



# Hanami Delights

April 10<sup>th</sup>, 2024

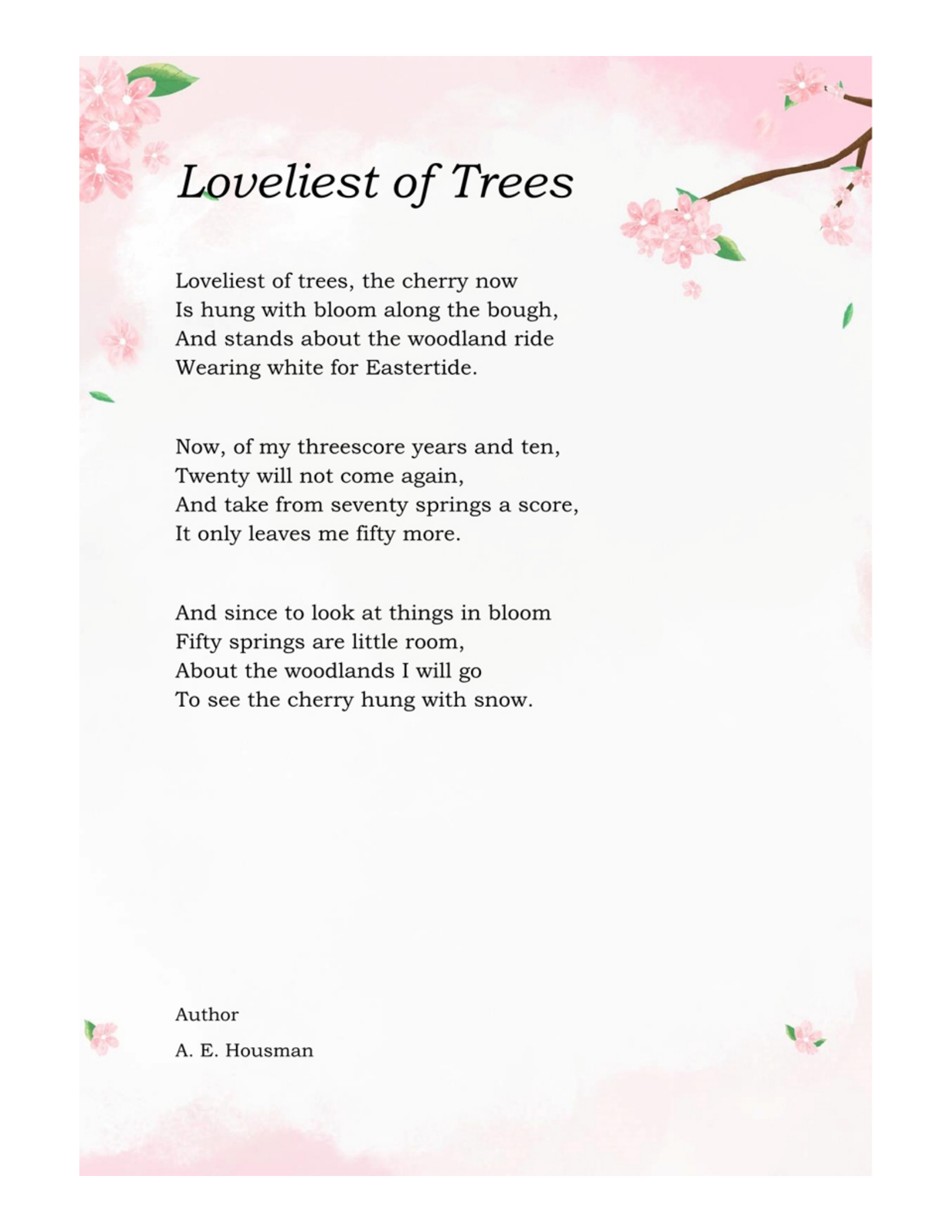
Presented By

Linda Chin

Teresa Giovanzana

Kathy Ready

Sharon Winnike



# *Loveliest of Trees*

Loveliest of trees, the cherry now  
Is hung with bloom along the bough,  
And stands about the woodland ride  
Wearing white for Eastertide.

Now, of my threescore years and ten,  
Twenty will not come again,  
And take from seventy springs a score,  
It only leaves me fifty more.

And since to look at things in bloom  
Fifty springs are little room,  
About the woodlands I will go  
To see the cherry hung with snow.

Author

A. E. Housman

## Easy Chicken Yakitori

### Ingredients

- 10 wooden skewers
- 4 skinless, boneless chicken thighs, cut into 1-inch cubes
- 4 scallions, sliced into 1-inch pieces
- ½ cup sake
- ½ cup soy sauce
- 3 tablespoons mirin (can substitute with rice vinegar)
- 2 tablespoons white sugar
- 1 teaspoon vegetable oil

### Directions

Soak 10 wooden skewers in cold water for 15 minutes

Thread chicken pieces on the soaked skewers, alternating with scallions

Combine sake, soy sauce, mirin and sugar in a small saucepan and bring to a boil. Reduce heat and simmer for 5 minutes. Reserve ½ of the sauce for dipping.

Heat a grill pan over high heat and lightly brush with vegetable oil. Add skewers and cook until the chicken is no longer pink in the center, basting frequently with ½ of the sauce, 7-10 minutes per side.

**Baste frequently for the best flavor!!!!**

Yield: 4 Servings



## **ASIAN KOHLRABI SALAD**

Serves 2-4

### **Salad**

4 kohlrabi, peeled and sliced into matchsticks

6 radishes, sliced into matchsticks

1 mango, chopped

4 green onions, chopped

½ cup chopped cilantro

¼ cup chopped cashews, almonds, or peanuts

### **Dressing**

1 Tablespoon toasted sesame oil

1/3 cup rice vinegar


1 Tablespoon honey or sugar

2 cloves garlic, minced

1 small knob of ginger, minced

Dash of salt and pepper

1. In a large bowl, combine the kohlrabi, radishes, mango, green onion, cilantro, and cashews.
2. Add the dressing ingredients to a small bowl and whisk.
3. Pour the dressing over the salad mixture and toss together until combined.
4. Serve



## **RADISSHU NO AMAZU ZUKE**

Sweet Vinegar Radish Pickles

Serves 4

4 oz radishes, thinly sliced

Salt water solution (1  $\frac{3}{4}$  cup water and 1 Tablespoon salt)

Sweet vinegar pickling solution (mix together the following)

4 Tablespoons rice vinegar

4 Tablespoons water

2 tablespoons sugar

1. Soak radish in saltwater solution for 15 minutes to make them soft.
2. Drain and wring out excess moisture from the radishes.
3. Place radish in a glass jar/container, add the sweet vinegar pickling solution, and cover the jar/container.
4. Pickle for at least 1 hour. Store any leftovers in refrigerator and consume within 2 weeks.

# Teriyaki Salmon Onigirazu

Author: Namiko Chen

## For the Teriyaki Sauce

- 1 Tbsp sake (or substitute Chinese rice wine, dry sherry, or water)
- 1 Tbsp mirin (or substitute 1 Tbsp sake/water + 1 tsp sugar)
- 2 Tbsp soy sauce
- 1 Tbsp sugar

## For the Salmon

- 2 skin-on salmon fillets ( $\frac{3}{4}$  lb, 340 g;  $\frac{3}{4}$  inch (2 cm) thick)
- $\frac{1}{4}$  tsp Diamond Crystal kosher salt
- $\frac{1}{8}$  tsp freshly ground black pepper
- 1 Tbsp all-purpose flour (plain flour) (use cornstarch or potato starch for gluten-free)
- $\frac{1}{2}$  Tbsp neutral oil (for cooking)
- 1 Tbsp unsalted butter (for cooking)
- 1–2 Tbsp sake (for steaming; can substitute Chinese rice wine, dry sherry, or water)

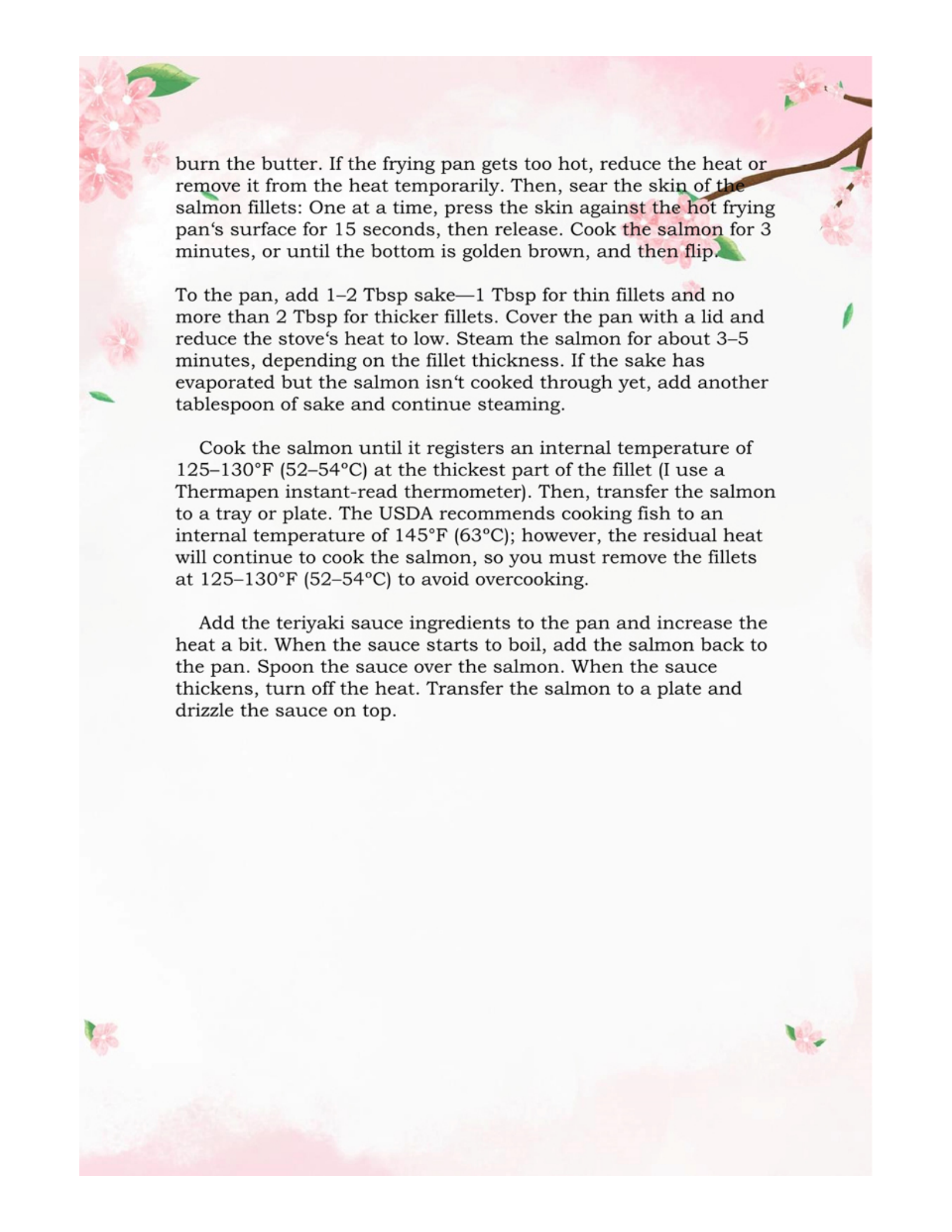
## Teriyaki Sauce

In a microwave-safe bowl, combine the ingredients for the teriyaki sauce: Mix well to dissolve the sugar. To help dissolve the sugar, you can microwave the mixture for 30 seconds.

## Salmon

Rinse 2 skin-on salmon fillets and pat dry. Season one side with half of the  $\frac{1}{4}$  tsp Diamond Crystal kosher salt and half of the  $\frac{1}{8}$  tsp freshly ground black pepper. Flip over and season the other side with the remaining salt and black pepper. Sprinkle half of the 1 Tbsp all-purpose flour (plain flour) on one side of the salmon and coat evenly. Flip over and sprinkle the rest of the flour on the other side. Gently press it to adhere and then remove the excess flour.

Heat a frying pan over medium heat. When the pan is hot, add  $\frac{1}{2}$  Tbsp neutral oil and 1 Tbsp unsalted butter. Take care not to



burn the butter. If the frying pan gets too hot, reduce the heat or remove it from the heat temporarily. Then, sear the skin of the salmon fillets: One at a time, press the skin against the hot frying pan's surface for 15 seconds, then release. Cook the salmon for 3 minutes, or until the bottom is golden brown, and then flip.

To the pan, add 1–2 Tbsp sake—1 Tbsp for thin fillets and no more than 2 Tbsp for thicker fillets. Cover the pan with a lid and reduce the stove's heat to low. Steam the salmon for about 3–5 minutes, depending on the fillet thickness. If the sake has evaporated but the salmon isn't cooked through yet, add another tablespoon of sake and continue steaming.

Cook the salmon until it registers an internal temperature of 125–130°F (52–54°C) at the thickest part of the fillet (I use a Thermanen instant-read thermometer). Then, transfer the salmon to a tray or plate. The USDA recommends cooking fish to an internal temperature of 145°F (63°C); however, the residual heat will continue to cook the salmon, so you must remove the fillets at 125–130°F (52–54°C) to avoid overcooking.

Add the teriyaki sauce ingredients to the pan and increase the heat a bit. When the sauce starts to boil, add the salmon back to the pan. Spoon the sauce over the salmon. When the sauce thickens, turn off the heat. Transfer the salmon to a plate and drizzle the sauce on top.

## Assembling the Onigirazu

1 sheet nori (dried laver seaweed), available at any Asian market, 8" square  
1 cup cooked Japanese short-grain rice (warm)  
 $\frac{1}{8}$  tsp Diamond Crystal kosher salt  
1 fillet teriyaki salmon  
Grilled asparagus, seasoned to taste with salt and pepper

For one onigirazu, place a sheet of plastic wrap on a work surface. Put 1 sheet nori (dried laver seaweed) on top with the shiny side down. Rotate the sheet 45 degrees so a corner points up.

Divide 1 cup cooked Japanese short-grain rice into 2 portions. In the center of the nori sheet, evenly spread a thin layer of one portion of rice in a square or rectangular shape. Sprinkle with  $\frac{1}{8}$  tsp Diamond Crystal kosher salt. We add salt to prevent the food from spoiling as we eat onigiri, onigirazu, and bento at room temperature, and typically without refrigeration.

Place 1 fillet teriyaki salmon and 8 stalks grilled asparagus on top. When you add the filling, consider how you will cut the onigirazu later. You want to arrange the filling so it looks delicious when the ingredients are revealed.

Place a thin layer of another portion of steamed rice on top, maintaining the same square/rectangular shape. If you have an onigirazu mold, moisten the "lid" before you press down so the rice does not stick to it. Place the lid on top and press gently.

Pull up the mold carefully while pressing down on the lid. If you're not using a mold, make sure to stack the ingredients nicely.

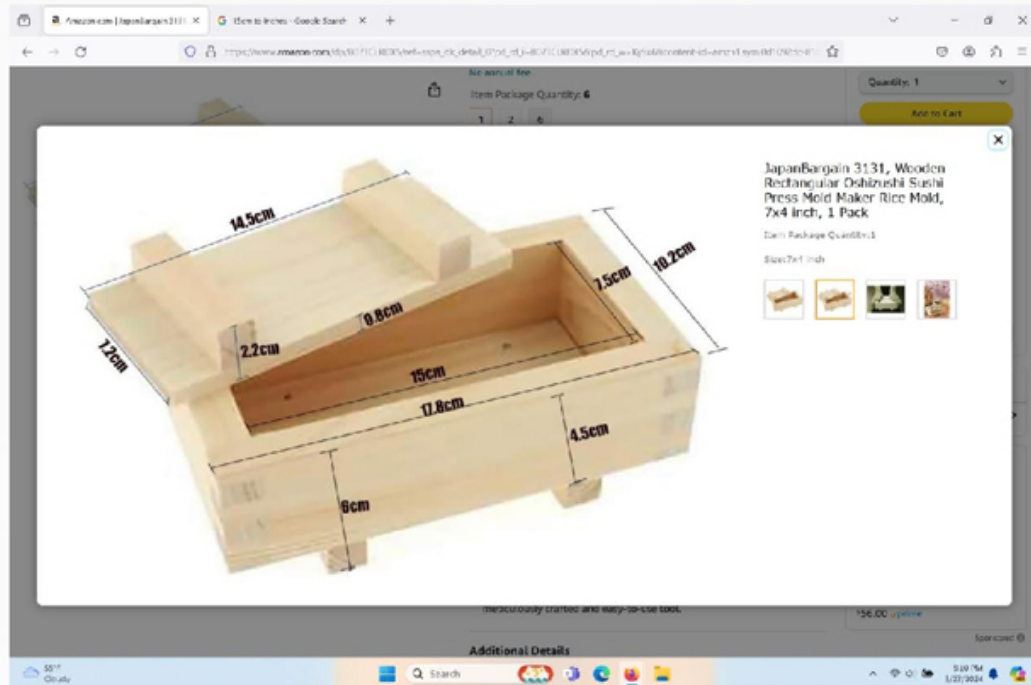
Bring the left and right corners of the nori sheet towards the center. Fold gently but tightly to wrap around the rice and filling at the center. Then, bring the bottom and top corners towards the center. Continue to fold gently but tightly around the layers. Make sure the rice is tucked in nicely. If your onigirazu is a square shape, you can mark the onigirazu with a rice kernel so you will remember which way you wanted to cut.

Wrap tightly with plastic wrap. Set aside for 5 minutes with the nori's seam side down. Cut the onigirazu with a sharp knife. Run your knife blade under running water before cutting so that the cross-section will be clean.

## To Store

If you plan to make this the previous night, wrap the onigirazu with a thick kitchen towel and keep it in the refrigerator overnight. The towel will prevent the rice from getting hard due to the cold temperature. Consume the onigirazu within 24 hours.

NOTE: This recipe is for the size shown below. I made smaller square onigirazu without a mold for our luncheon, so I needed less rice than indicated in the recipe.



# MATCHA CHEESECAKE WITH BLUEBERRY SWIRL

*recipe by:* SARAH MENANIX  
*yields:* 19-INCH CHEESECAKE  
*prep time:* 30 MINUTES  
*cook time:* 1 HOUR  
*cool time:* 1 HOUR  
*total time:* 2 HOURS 30 MINUTES

*Rich and creamy matcha cheesecake with a sweet blueberry swirl all baked into a gluten-free graham cracker crust. Skip the complicated water bath and instead use a pan of boiling water on the rack beneath to add steam to the oven.*

## INGREDIENTS

### *Matcha cheesecake*

- 19- inch gluten-free graham cracker crust in a springform pan, baked and cooled
- 24 ounces (three 8-ounce blocks) full-fat cream cheese, room temperature (see notes)
- $\frac{3}{4}$  cup + 2 tablespoons (182g) granulated sugar, divided
- $\frac{3}{4}$  cup (180g) sour cream, room temperature
- 1½ teaspoons pure vanilla extract
- $\frac{1}{4}$  teaspoon kosher salt
- 2 tablespoons high-quality matcha powder
- 2 large eggs, room temperature

### *Blueberry swirl*

- 2 cups fresh or frozen blueberries
- 2 tablespoons granulated sugar
- 1½ tablespoons fresh lemon juice
- 1 tablespoon water
- 1½ teaspoons corn starch

## INSTRUCTIONS

1. Preheat the oven to 350°F and bake and cool the gluten-free graham cracker crust in a 9-inch springform pan according to this post (once the pan is cool to the touch, you can speed up cooling the crust by placing it in the fridge). Keep the oven on.
2. Prepare the blueberry swirl. In a small saucepan, toss the blueberries, granulated sugar, and lemon juice together and cook, stirring occasionally, over medium heat until the blueberries begin to break down and release their juices, 3-5 minutes. Meanwhile, whisk the water and cornstarch together in a small bowl with a fork, creating a slurry. Slowly pour the corn starch slurry into the blueberries, stirring as you pour. Cook for 1-2 minutes longer until the syrup begins to thicken. Remove from heat and pour half of the sauce into a blender or food processor and blend until smooth. Pour into a bowl and chill until no longer warm (speed this up in the freezer, stirring every couple of minutes). Transfer the remaining chunky sauce to a small bowl and chill until ready to serve.
3. Beat the cream cheese and  $\frac{3}{4}$  cup of the granulated sugar over medium-high speed in the bowl of a stand mixer or a large bowl with a hand mixer, until smooth and creamy, scraping down the sides a few times. Add the sour cream, vanilla, and salt, and beat on medium speed combined, scraping down the sides again.
4. Mix the remaining 2 tablespoons of sugar with the matcha powder very well, then add it to the filling, mixing on medium speed until just evenly combined, scraping down the sides a couple of times. Add the eggs, one at a time, mixing on medium speed until just combined, scraping down the sides after each addition. Be careful not to overmix the filling after you've added the eggs or you will incorporate too much air into the cheesecake, leading to potential cracks.
5. Pour the filling into the cooled crust, give it a couple of taps on the counter to release any air bubbles, then use an offset spatula to smooth the top. Use a small spoon to dollop 3 tablespoons of the blueberry purée in random drops over the top of the cheesecake. Use a chopstick, knife, or toothpick to swirl the blueberry purée into the top of the cheesecake, as pictured above. Mix any remaining purée back into the chunky blueberry compote.

6. Prepare a steaming pan by boiling about 2-quarts of water. Place 9x13 baking dish on the bottom rack of the preheated oven. Place the cheesecake on the middle rack of the oven and pour the boiling water into the 9x13 pan on the bottom rack. Quickly close the oven and bake for 50-60 minutes, checking for doneness around 45 minutes, to account for oven variation. See notes below on how to tell when it's done.
7. When it's done baking, turn off the oven and open the door a few inches. Let the cheesecake cool in the oven for an hour. Then transfer the cheesecake to the fridge to chill for at least 6 hours or overnight.
8. Use a thin knife around the outside edge to ensure the cheesecake is loosened from the pan, then release it from the springform pan. Use a clean sharp knife to cut the cheesecake into slices. To make clean slices, I recommend wiping off the knife, then placing it in warm water, and wiping dry before each cut.
9. Serve slices chilled topped with remaining blueberry compote. Store any leftovers covered in the fridge for up to 5 days or in the freezer for up to 2 months.

## NOTES

### Cream Cheese

Make sure your cream cheese is at room temperature to avoid clumps. I pull it out of the fridge, remove it from the box, and place on the window sill for at least 2 hours before baking. If you don't have as much time, slice your cream cheese and place it in a warm place until room temperature throughout. Alternatively, if your room temperature is cooler than 70 degrees, I recommend slicing the cream cheese, laying it flat on a plate, and zapping it for 8-10 seconds in the microwave to soften it so it's creamy and easy to blend.

### Checking for doneness

If you tap the pan and the cheesecake ripples or sloshes, bake it longer. The entire cheesecake should jiggle as one piece almost like Jell-O, with an outer ring that is just ever so slightly more set, while the center wobbles more. For a creamier cheesecake, bake it for closer to 50 minutes, and for a more baked cheesecake, bake it closer to 60 minutes.



## Variations

**No blueberry swirl:** If you want to avoid the swirl to keep things simple, you can bake the matcha cheesecake without. If you go this route, I recommend making the blueberry compote to serve on the side, skipping the blending step.

**Less or no matcha:** This recipe calls for 2 tablespoons of matcha in this cheesecake, which makes it the main flavor star, but for a more subtle matcha flavor, reduce it to just 1 tablespoon. You could also leave the matcha out entirely and it'll bake up like a classic cheesecake swirled with blueberries.

## NUTRITION

*Serving: 1g | Calories: 325kcal | Carbohydrates: 20g | Protein: 6g | Fat: 25g | SaturatedFat: 13g | PolyunsaturatedFat: 10g | Cholesterol: 92mg | Sodium: 311mg | Fiber: 1g | Sugar: 10g*

*This nutritional information has been automatically calculated, and as such, may be incomplete or inaccurate. Please reference the specific ingredients you use for the most accurate nutritional information.*

The recipe card features a light pink background with a soft, watercolor-like texture. It is decorated with several cherry blossom branches and individual flowers in shades of pink and red, with green leaves. The text is arranged in a clean, organized layout with white rectangular boxes for the description, ingredients, and instructions. The title 'Sakura Spritz Cocktail' is prominently displayed at the top left. The author's name, 'Posh Little Designs', is underlined and blue. The description is italicized and enclosed in a white box. The ingredients are listed in two sections, also enclosed in white boxes. The instructions are numbered and enclosed in a white box. The overall aesthetic is soft and elegant, fitting the theme of cherry blossoms.

## Sakura Spritz Cocktail

- Author: [Posh Little Designs](#)
- Total Time: 10 minutes
- Yield: 3 drinks
- Category: Cocktails
- Method: Sakura Spritz

### Description

*Delicate Sakura cherry blossom cocktail mixed with homemade Sakura syrup, gluten free vodka, sparkling water and champagne. Perfectly pink and fitting for spring and summer gatherings, such as Mother's day and more!*

### Ingredients

#### Sakura Cherry Blossom Simple Syrup:

- 1 cup sugar
- 1 cup water
- 3 tsp Sakura Cherry Blossom powder


#### Sakura Spritz:

- Ice
- 3 oz sakura simple syrup
- 3 oz gluten free vodka
- Juice from 1/2 large lime
- 3 oz sparkling wine/champagne (brut or dry champagne recommended)
- Splash of club soda or sparkling water
- Cherry blossoms for garnish

### Instructions

#### Sakura Simple Syrup:

1. Combine sugar and water together in a saucepan.
2. Bring to a simmer, then boil for 2 minutes.
3. Remove from heat.
4. Let the sugar syrup cool fully, then whisk in 3 tsp sakura powder. Not heating the sakura powder will stop the powder from changing color and becoming a thickened consistency.

A recipe card for Sakura Cherry Blossom Spritz. The card has a light pink background with a white central text box. The background is decorated with soft, painterly pink cherry blossoms and green leaves, particularly concentrated in the top corners. The text is in a clean, black, sans-serif font.

### Sakura Cherry Blossom Spritz:

1. Fill a cocktail shaker with ice.
2. Pour in the sakura simple syrup, vodka and lime juice and shake until well combined.
3. Fill 3 short glasses with ice.
4. Pour sakura vodka mixture evenly between the 3 glasses.
5. Top with brut champagne and club soda and stir gently.
6. Then garnish with cherry blossoms.
7. Serve immediately.
8. Cheers!