

Milk Shokupan Toast

with condensed milk and strawberries

Simple yet delicious toast with seasonal strawberries

Ingredients

1 slice thick milk shokupan

Condensed milk

3-4 strawberries sliced

Directions

1. Use serrated knife and cut milk bread to 3/4 inch slice
2. Make diagonal hatch marks on top of the bread
3. Toast Milk Bread until golden brown
4. drizzle toast with condensed milk and layer fresh strawberries
5. Enjoy!

Milk Shokupan

Shokupan are widely consumed in Japan since the 1880s. Thickly sliced Shokupan are served toasted with spread. Andersen Bakery's Milk Shokupan is soft and sweet traditional style Japanese Milk Bread. It is delicious as it is or sliced thick and toasted.

We suggest you to consume the bread within 3-5 days in since no preservatives or additives are added



Japanese Egg Salad Sando

(Yields 2 sandwiches)

A classic Japanese Egg Salad Sando. The key component to this sandwich is soft Milk Shokupan and fresh, simple ingredients

Ingredients

4 slices Milk Shokupan
2 Soft boiled eggs
1/2 tsp Shichimi Togarashi(optional)

Egg salad
5 boiled eggs
3 tbsp Kewpie mayonnaise
2 tsp Dijon mustard

Key to make perfect soft boiled egg

**Add cold egg(s) straight to boiling water and boil egg(s) for exactly six minutes
Remove the egg(s) from the pot and place them in an ice water bath

Directions

Prepare egg salad:

1. Boil eggs for 8 minutes then place them in an ice water bath.
2. Crack and peel eggs. Place the egg yolks in a bowl and mash it with a fork.
3. Then chop the egg whites and add them to the mashed egg yolks. Add Kewpie mayo, Dijon mustard and mix well.

Sandwich assembly:

1. Cut the soft boiled eggs in half and place it on the sandwich slice in the middle with the egg yolk down
2. Add egg salad filling on top and spread evenly around the soft boiled egg
3. Place the other slice of bread on top and put a weighted plate on top to rest for 5 minutes
4. Cut the crust and the sandwich along the middle
5. Sprinkle Shichimi Togarashi (optional)

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Melon Pan Toast

Quick and easy version of Melon Pan! Layer of crisp cookie crust with soft and rich Milk Shokupan

Ingredients

- 1 slice thick milk shokupan
- 1 tbsp melted butter
- 3 tsp sugar
- 5 tsp flour

Directions

Make the cookie dough: Mix sugar, melted butter and flour until well combined

1. Use serrated knife and cut milk shokupan to 3/4 inch slice
2. Spread over cookie dough mixture over bread and use a knife to make diagonal hatch marks
3. Toast in oven toaster for about 5 minutes until golden brown and crispy
4. Enjoy!

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