

Taiyo Foods' Japanese-Grown Job's Tears Series

Japanese-Grown Roasted Job's Tears

"Japanese-Grown Roasted Job's Tears Grains" keep the natural shape of Job's Tears and can be enjoyed as a crunchy snack. They are perfect for children's snacks, as a topping for side dishes, or served as a cereal.



Crunchy and ready to eat as is



Job's Tears Cereal



Easy! Job's Tears Rice



Pumpkin Soup with Job's Tears



Tomato Salad with Job's Tears Topping



Honey-Coated Job's Tears Grains



Job's Tears Ochazuke (Tea-Rice Bowl)



Job's Tears Fruit Dessert



Miso Soup with Job's Tears

Japanese-Grown Job's Tears Grains

Job's Tears are also used as a traditional herbal medicine.



200g

Because Job's Tears grains are larger and firmer than rice, they should be cooked slowly using a pressure cooker or simmered gently in a pot. If your rice cooker has a brown rice setting, they can also be cooked in the same way as brown rice.



Colorful Job's Tears Marinade



Job's Tears Rice



Job's Tears Salad



Job's Tears Minestrone

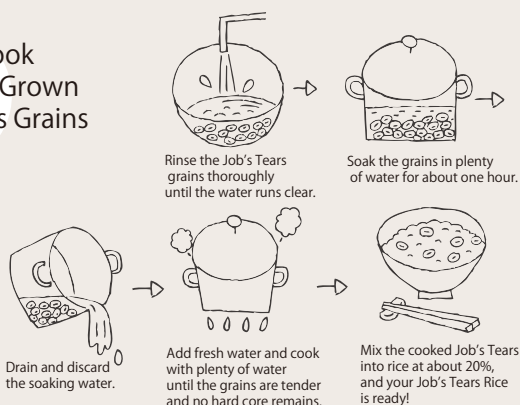


Job's Tears and Fruit Jelly



Seaweed Salad

How to Cook Japanese-Grown Job's Tears Grains



Japanese-Grown Job's Tears for Rice Cookers



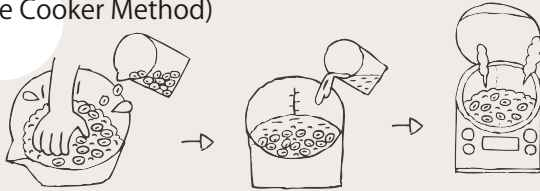
200g



450g

The polished Job's Tears are crushed to about the size of rice grains, making them convenient to cook together with rice.

How to Cook Japanese-Grown Job's Tears (Rice Cooker Method)



Cook together with white rice in a rice cooker.
Use the same amount of water as you would for white rice.



Sweet Potato Rice with Job's Tears



Job's Tears and Bean Soup



Tomato Risotto with Job's Tears



Ginger Rice with Job's Tears



California Roll



Ginger Soup

Japanese-Grown Roasted Job's Tears Powder



150g

"Japanese-Grown Roasted Job's Tears Powder" is roasted, so it can be added directly to drinks and enjoyed easily. As a fine powder, it dissolves smoothly into your favorite beverages, and can also be mixed with honey and spread on bread, offering many ways to enjoy it.

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Add the roasted Job's Tears powder first, then pour in your drink and stir well.



Job's Tears Canapé



Job's Tears Dumplings



Job's Tears Yogurt



Job's Tears and Soy Milk Shake



Job's Tears & Honey Crackers

Japanese-Grown Job's Tears Powder



150g

This product is made by grinding Japanese-grown Job's Tears into a fine powder without roasting, so please use it after cooking or heating. It can be used in a wide variety of dishes and desserts, just like wheat flour. Compared to wheat flour, it has different binding and rising properties, so we recommend mixing it at about 10–30%.



Vegetable Soup with Job's Tears Dumplings



Job's Tears Steamed Bread



Job's Tears Pancakes



Job's Tears White Bread



Gratin with Job's Tears Powder

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