



This article has been written before more than 1 months, information might old.

Ukishima [ウキシマ (ウキシマ)]

Ukishima stands for “floating island” or “swimming plants”. This **Wagashi** consists of 2 layers. The lower, dark layer stands for the roots, while the upper layer is green and represents growing plants.

Ukishima is a light steamed cake made of **Anko**, **rice flour** from **Joshin-ko** and **Hakurikiko**.

Normally it is steamed in a rectangular shape, the **Nagashikan**, and then cut into pieces. Preferably, this “cake” should be served the same day with a bowl of matcha.

Here you can find the recipe of **Ukishima**!

Sources:

Wagashi Maniacs Artikel zu Ukishima