

**Strawberry Kanten Dessert**

4 cups organic unfiltered apple juice  
1 cup water  
1 pint strawberries, stemmed and sliced  
4 heaping Tablespoons agar flakes  
2 Tablespoons kuzu  
1/8 teaspoon sea salt  
Coarsely chopped roasted almonds for garnish

1. Place apple juice and agar flakes in cooking pot.
2. Mix and let rest for 10 to 15 minutes so agar can soften.
3. Slowly bring to a simmer using a very low flame.
4. Once the liquid begins to steam, place a lid on the pot leaving the lid ajar.
5. If any foam rises to the surface of the pot, skim it off and discard.
6. Once the agar is transparent, add the sea salt and simmer over low heat for 15 minutes or until the agar completely dissolves and disappears.
7. Mix the kuzu in water to dissolve any lumps.
8. Add this mixture to the kanten, stirring with a whisk until the kuzu turns clear.
9. Shut off the flame.
10. Pour into a 9" X 13" pan.
11. Add the sliced strawberries.
12. The kanten will gel at room temperature, but will gel faster in the refrigerator.
13. Cut into squares and serve garnished with roasted chopped almonds.