



DIY HOMEMADE UMESHU (Plum Wine)

青梅酒自制方法



KYUSHU WAKAYAMA NANKOUBAI

Ingredients / 材料 :

FOR 1 kg FRESH UME / (1 公斤青梅)

- * FRESH UME - 1 kg (Nankoubai / Wakayama Prefecture)
新鲜青梅 - 1 公斤 (南高梅 / 和歌山県産)
- * SHOCHU (alcohol 35%) 1.8L - 1 bot
烧酎(酒精度 35%) 1.8 毫升 - 1 瓶
- * ROCK SUGAR (500 g) - 1 pack
冰糖(500 克) : 1 包
- * GLASS BOTTLE (3 litre size) : 1 bottle
玻璃瓶(3 公斤装) - 1 个



FOR 500g FRESH UME / (500 克青梅)

- * FRESH UME - 500 g (Nankoubai / Wakayama Prefecture)
新鲜青梅 - 500 克 (南高梅 / 和歌山県産)
- * SHOCHU (alcohol 35%) 720 ml - 1 bot
烧酎(酒精度 35%) 720 升 - 1 瓶
- * ROCK SUGAR (250 g) - 1 pack
冰糖(250 克) : 1 包
- * GLASS BOTTLE (2 litre size) : 1 bot
玻璃瓶(2 公斤装) - 1 个



DIY UMESHU / 自制梅酒 :

Step 1

Pick and discard the rotten plum.

Wash and soak in the water for 2 to 4 hrs.

挑出烂的梅, 把烂的梅丢清洗青梅后浸泡两到四小时



Step 2

Dry the plum by using either kitchen tissue or a clean dry cloth.

After dry, remove the plum stem-end using toothpick

把青梅擦干后, 用牙签挑出蒂头



Step 3

Put the plum and rock sugar into the glass bottle layer by layer.

把青梅和冰糖一层一层的放入玻璃瓶里



Step 4

Pour the shochu into the glass bottle above the plum and sugar.

将烧酎倒入玻璃瓶里, 直到梅和冰糖之上



Step 5

After 2 to 3 days, shake the glass bottle gently to dissolve the sugar.

两到三天后, 稍微摇动玻璃瓶. 让冰糖溶解均匀



Store in a cool, dry and dark place. Away from direct sunlight
May open for consumption from 3 months to 1 year onward
请将梅酒保存在干, 凉与暗的地方, 远离阳光直射
三个月到一年后 就可食用



DIY HOMEMADE UME SYRUP

青梅汁自制方法

Ingredients / 材料 :

FOR 1 kg FRESH UME / (1 公斤青梅)

- * FRESH UME - 1 kg (Nankoubai / Wakayama Prefecture)
新鲜青梅 - 1 公斤 (南高梅 / 和歌山県産)
- * ROCK SUGAR (500 g) - 1 pack
冰糖(500 克) : 1 包
- * GLASS BOTTLE (2 litre size) : 1 bottle
玻璃瓶(2 公斤装) - 1 个



FOR 500g FRESH UME / (500 克青梅)

- * FRESH UME - 500 g (Nankoubai / Wakayama Prefecture)
新鲜青梅 - 500 克(南高梅 / 和歌山県産)
- * ROCK SUGAR (250 g) - 1 pack
冰糖(250 克) : 1 包
- * GLASS BOTTLE (1.5 litre size) : 1 bottle
玻璃瓶 (1.5 公斤装) - 1 个



DIY UME SYRUP/ 自制梅汁 :

Step 1

Pick and discard the rotten plum.

Wash and soak in the water for 2 to 4 hrs.

挑出烂的梅, 把烂的梅丢清洗青梅后浸泡两到四小时

Step 2

Dry the plum by using either kitchen tissue or a clean dry cloth.

After dry, remove the plum stem-end using toothpick

把青梅擦干后, 用牙签挑出蒂头

Step 3

Put the plum and rock sugar into the glass bottle layer by layer.

把青梅和冰糖一层一层的放入玻璃瓶里

Step 4

After 2 to 3 days, shake the glass bottle gently to dissolve the sugar.

两到三天后, 稍微摇动玻璃瓶. 让冰糖溶解均匀

Step 5

After 10 days, the sugar will dissolve, plum juice will be formed. Remove the plum and bring the plum juice to boil at low heat. This will remove any excess scum so as to store the juice for a longer period. Pour the plum juice back into the tightly sealed glass bottle after it has cooled down. ***Note* Do not over boil**

十天后, 冰糖将融化成汁. 把梅子挑出, 然后以低热量把梅汁煮开.

煮开梅汁能消除浮渣和保存更长久. **请勿煮沸**

梅汁凉后, 倒入玻璃瓶保存

The syrup is ready for consumption.
Pls dilute it with cold/hot water.



Keep it refrigerated after completion.
完成后请保存冰箱里