

HACCP Brief — Yuzu Flan de Cajeta with Chrysanthemum Glass and Kinako Dust

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In the kitchens of modern Mexico City, where Japanese immigrants have woven their citrus traditions into colonial Spanish custard craft, this dessert honors both the goat herders of Celaya and the yuzu orchards of Kochi Prefecture. The burnt goat milk caramel marries with yuzu's piercing aromatics,

Provenance · Enhanced steps are AI-assisted suggestions. Always verify food safety temperatures with applicable local regulations.