



想吃愛玉，就在這裡

Aiyu Jelly a Unique Treat



世界上只有臺灣能生產愛玉，這多虧了「愛玉小蜂」，因為愛玉需要靠牠們授粉，而愛玉小蜂只存在於臺灣，讓愛玉相關產品難以在其他地方被複製。將愛玉籽在水中搓洗，釋出果膠後便形成愛玉凍，加入糖水可做成凍飲或冰品，也能把它放入金桔檸檬、薑湯等熱飲中，增加彈牙口感。您準備好來一碗Q彈滑順的愛玉了嗎？

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Aiyu jelly is produced only in Taiwan thanks to *Wiebesia pumilae* because the fig wasp as the pollinator of the Aiyu plant only grows in Taiwan. That is why Aiyu jelly is so unique. To prepare Aiyu jelly, seeds from the Aiyu fig plant are soaked in a cotton bag and rubbed until a gel comes out of the seeds. The gel is then collected and refrigerated. It can be mixed with sugary water to produce various cold drinks or blended with hot lemon juice or ginger soup.