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**Black Sesame Tuile**

*Tuiles are beautifully thin, crispy, delicate cookies that we like to use in desserts like cheesecakes, mousses, or puddings for a bit of extra crunch and a pretty garnish. They can be made in a wide range of shapes and sizes; search online or at a baking supply store for tuile templates, or make your own stencils at home by cutting shapes out of plastic or heavy paper. If you decide to make tuiles much larger than the ones described here, adjust the baking time accordingly.*

Makes 24 cookies

**11/4 cups / 248 g granulated sugar**

**1/2 cup / 60 g all-purpose flour**

**1 cup / 142 g toasted black sesame seeds, ground to a fine flour in a spice grinder**

**1/2 cup / 120 ml orange juice**

**1 teaspoon yuzu juice**

**1 teaspoon lemon juice**

**1-1/2  tablespoons black sesame paste**

**1/4 cup (1/2 stick) / 57 g unsalted butter, melted**

1. Preheat the oven to 350° F / 177°C. In the bowl of an electric mixer fitted with a paddle attachment, combine the sugar, flour, sesame flour, orange juice, yuzu juice, lemon juice, and black sesame paste, and mix to combine. Add the melted butter and mix until well combined.
2. Line a baking sheet with a nonstick baking mat or parchment paper. Laydown a stencil full of 3 x 1-inch / 7.5 x 2.5 cm rectangles and, using a bench scraper or another straight edge, spread the dough 1/8-inch / .3 cm thick over the top. Remove the stencil and scrape the excess dough back into the bowl.
3. Bake the cookies for 3 minutes, rotate the pan halfway, and bake for 2minutes more, or until crisp throughout. Remove from the oven and let cool. Repeat until all the batter has been used. Store the cookies in the refrigerator in an airtight container for up to 1 week.

FOR A WHITE SESAME VARIATION: Replace the black sesame seeds and black sesame paste with equal volumes of white sesame seeds and white sesame paste.