

Global Eats!

Mochi

Mochi is a rice treat served after dinner in Japan and during the Japanese New Year.

Prep time: 30 minutes

Cook time: 30 minutes

Ingredients:

- 2 cups rice flour (glutinous)
- 1 cup sugar
- 1 ½ cups potato starch
- 1 tsp. baking powder
- 2 cups water
- Vegetable oil

Optional: Nutella, fruit jam or any other sweet filling you wish.

Preparation:

- In a large bowl, mix rice flour, sugar, and baking powder.
- Add water in as you mix ingredients to create the dough.
- Place the dough in a microwavable pan.
- Cover the dough with a paper towel and microwave for 10 minutes.
- Dust a cutting board or other surface with potato flour and knead the warm dough until it is soft and pliable.
- Make the mochi by rolling small pieces in your hand.
- To add sweetness, slice the mochi open and add any ingredient of your choosing.

