



Sakura Rum Squishy Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

1. 1 lb of mochi gomei, short grain rice or glutinous rice flour 2. 1 bundle of fresh Sakura leaves, also known as Cherry Blossom leaves 3. 2 shots of Cuban Rum, Sake or Rum 4. 1/2 cup of liquified rock sugar 5. Water (you need to make your own judgment) 6. 1/3 cup of sifted powdered sugar

Instructions

I combined my grandmother's Cuban mochi recipe with a twisty version of my own. I've made it a few times for parties and their always a hit in the summer when I lay a strip of mango on top or serve in its bundled up leaf. A lot of patience went into making this, so if you have patience, this is good for you. =] 1. Pound mochi gomei into a fine powder flour form. The flour should feel like beach sand if done correctly. 2. Mix water and liquified rock sugar together and then blend with mochi gomei flour. This should create a fine white sticky paste. 3. Once it looks gooey enough, add 2 shots of Cuban Rum and continue blending. The paste should have a nice vermilion color tone to it. 4. Pour paste into a lipped plate and steam for one hour. To make sure that its done, poke a toothpick through it. It should come out clean. 5. Remove gomei paste from steamer and then set aside for about 30-40 minutes. 6. As the paste is cooling. Lay Sakura leaves on a plate, parchment paper or table. 7. Add a little powdered sugar to the leaves. 8. This is where you get to use your hands. Wet your hands, use a spoon to scoop out a good ball and knead into a small oval shaped cocoon. 9. Place gomei ball onto one end of of a Sakura leaf and roll. You should have about 35-50 little cocoon burritos. 10. Once you have cleared finished wrapping your cocoon burritos, place some Saran wrap over it and let sit in a cool place for 3-4 hours. This is to let the flavors of the sakura leaf and the gomei cocoons to bind. 11. Once 4 hours is up, you may unwrap the sakura leaf and nibble. Or, combine with a piece of fruit.
