



Quick Mochi

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 box of Mochiko Rice flour (About 500 g of Rice flour)
- 3 cups of water
- 1/3 cup of sugar.
- Some cocoa for dusting.
- Some potato / corn starch for dusting.
- Some icing sugar for dusting.

Optional:

- Food colouring.
- Fruit juices.

Instructions

Here's a simple rice cake recipe I like to use when I crave.

If you want a fruit flavoured mochi, say, mango or pineapple, I'd substitute a fruit juice instead of water.

1. In a big mixing bowl, mix the flour and sugar in. Then pour the water. Mix well.
2. When it is all mixed, put in the microwave for about 5 minutes. (on the highest setting).
3. Remove from microwave, mix the dough with a wooden spoon and let it cool a bit. On the chopping board, dust it with the potato starch and icing sugar.

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4. Roll out the dough when it's semi-warm, then cut into pieces. In separate plates/bowls, roll the mochi in either a cocoa/icing sugar mix or a icing sugar/starch mix.
 5. Set aside and enjoy. Store in an airtight container.

NOTE:

They do get stiff in time, so when you do store it in a fridge, if you want it to get back to it's chewy consistency ... microwave it for a minute or so.. this seems to happen with some other rice cakes too. (Even the ones we buy in store). Haha, so yeah.