



Strawberry Mochi

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 cups mochiko (glutinous rice flour)
- 2 cups water
- 1/2 cup sugar
- More mochiko, for dusting
- Chopped strawberries
- Cooking spray or oil, to avoid stickiness

Instructions

These were mochi I made for my grade-school students, to whom I was teaching Japanese, on their last day of class. I wanted something Japanese and easy, and since I don't have a steamer, I decided to try making mochi in the microwave.

It was super easy, but the stuff is still difficult for me to handle. Putting mochiko everywhere (hands, work surface, not to mention my clothes) made it much easier.

Combine water, mochiko and sugar and stir until smooth. Coat a microwave safe container with oil or pam spray and pour the batter in a relatively shallow layer. Cover with air-tight lid or plastic wrap and microwave ~7 minutes on high or until done.

Put on mochiko-covered surface and wait to cool.

To make the mochi, pull off a small piece of dough, roll it into a ball and flatten. Then take some strawberry pieces, put them in the center of the round and pinch it closed so you have a nice strawberry filled ball (hopefully). Voila. I also made some 'taco' shaped ones for me and my fellow teachers.

Made ~20 pieces