


Glutinous Rice cake

Cuisine: Japanese
Food category: Desserts



Author: [Jaroslav Mikoška](#)
Company: [Retigo](#)



Program steps

Preheating:

110 °C

1

 Steaming

 Termination by time

 00:20

hh:mm

 110 °C

 80 %



Ingredients - number of portions - 8

Name	Value	Unit
glutinous flour (mochiko)	300	g
water	270	ml
caster sugar	120	g
corn flour	50	g
sweet red bean paste (anko)	300	g
green tea powder (matcha)	3	g

Nutrition and allergens


Allergens:
Minerals:
Vitamins:

Nutritional value of one portion	Value
Energy	293 kJ
Carbohydrate	66.5 g
Fat	0.4 g
Protein	5.3 g
Water	0 g

Directions

1. Transfer the mochiko in a mixing bowl and make a well in its centre.
2. Gradually pour in the water and knead.
3. Set the oven on full steam at 110°C.
4. Transfer the dough in an ovenproof GN dish and steam for 20 minutes.
5. On a medium-low flame cook the steamed dough adding 40g of the sugar and allow it to dissolve while stirring. Repeat the process twice until the sugar runs out. Add the tea powder and keep mixing until it combines.
6. While hot, transfer the mochi onto a work surface, dust with corn flour and roll out.
7. Cut into 16 equal squares and spoon out the red bean paste at the centre of each mochi square. Shape into a ball, trapping the bean paste inside.
8. Serve.

Recommended accessories



Enameled GN container