



# Glutinous Rice cake

Recipe language: **English (en)**

Food category: **Desserts**

Cuisine: **Japanese**

Portions: **8**

## Program steps

Preheating: 110 °C

1 Steaming Termination by time 00:20 hh:mm 110 °C + 80 %

## Ingredients

Glutinous flour (mochiko)	300	g
water	270	ml
sugar	120	g
corn flour	50	g
sweet red bean paste (Anko)	300	g
green tea powder (matcha)	3	g

## Directions

- Transfer the mochiko in a mixing bowl and make a well in its centre
- Gradually pour in the water and knead
- Set the oven on full steam at 110°C
- Transfer the dough in an ovenproof GN dish and steam for 20 minutes
- 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
- While hot, transfer the mochi onto a work surface, dust with corn flour and roll out
- 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
- Serve

## Recommended accessories



Enameled GN container