

EILEEN'S MICROWAVE MOCHI (chi chi dango)

Ingredients:

1 cup sweet rice flour (mochiko)

1 cup water

1 cup sugar

Food coloring of choice-drop a few drops in water to get the color you like before combining with mochiko.

OR

1 box mochiko (1 lb.)

4 cups water

4 cups sugar

Food coloring of choice -use as above

Blend all of above, breaking up lumps. If you're blending in microwave cookware (Pyrex mixing bowls), you can cover the bowl with plastic covering (Saran wrap), poke several holes with a knife to allow steam to escape, and microwave at high for 3-4 minutes (or 8-10 minutes if cooking a whole box of mochiko).

Check the mochi. Edges should be solid and center may still be liquid. Place solid mochi in center and liquid near edges of bowl. Microwave on high for 2-3 minutes for smaller recipe (8-10 minutes for a whole box mochiko). Mochi should be solid and opaque when cooked through. Cooking time is variable depending on the microwave. High wattage and auto turntable will cook faster.

Use a wooden spoon or "surikogi" (wooden rod) to beat the cooked mochi until it is very sticky and you can hear the popping sound. Mochi is ready for eating - with or without anko.

To make mochi squares using 1 box mochiko recipe, spray 13" x 9" pan with PAM or line the pan with cornstarch. Pour hot mochi mixture into pan and let it cool completely. Then turn out on a cornstarched cutting board and cut into desired size. One recipe can make about 40 rectangular pieces ~1" x 2 1/2". To minimize sticking, use plenty of cornstarch on your hands. Pat excess off before serving. Servings can be placed in muffin paper liners then into ziplocs. Stays fresh for 2-3 days.

You can adjust the amount of water and sugar to you liking. This recipe will remain soft for a few days but it takes awhile to set. When in a hurry, reduce water and sugar to harden them sooner. **(For class demo we used 3 1/2 cups water and 3 1/2 cups sugar and 1 box of mochiko)**

Recipe from: Eileen Fujikawa
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