

Mango Mochi Recipe

ingredients:

- 1 Mango
- rice flour 90g
- cornstarch 10g
- sugar 30g
- coconut milk 150g
- water 90g
- oil 20g

procedure:

1. Put cloth under the bowl
2. Mix rice flour, cornstarch, sugar together
3. Make a well and pour coconut milk into the hole and mix it until it is smooth and no powder remained
4. Add all water and oil inside, mix well until no big lumps
5. Brush some oil inside the baking pan in all sides and sieve the pulp into the pan.
6. Steam the baking pan in high fire for 10 minutes
7. Put the baking pan aside to let it cool down
8. Wash the mango and wipe it dry
9. Cut one-third of the mango and peel out the mango skin
10. Use a small spoon or hands to separate the mochi
11. Take rice flour onto the palm and sprinkle some onto the plate
12. Pull out one-fourth of the mochi gently and put it onto the plate
13. Place the mango on the left hand side of the mochi and seal the mango by folding the mochi to the right hand side
14. Take some flour onto your palm, lift the mango mochi up and sprinkle some flour on it
15. Put it into your food box
16. Enjoy!