

Mochi Prep for Menu Daifuku & Ice Cream Mochi

Prep tip: Remember to pre-scoop ice cream in tupperware and freeze 2hrs before class or overnight and if using Nutella to refrigerate 2 hrs before class or overnight.

Ingredients:

- Mochiko Rice Flour (important to get Koda Farms Brand) - 1lb or 1 box
- Sweetened red bean paste (at least 1/4 cups worth)
- Cornstarch or Potato Starch (at least 1/2 cups worth)
- **Ice cream:** 4 scoops of ice cream flavor of choice (please pre-scoop ice cream balls, into four, 2 inch balls and freeze ahead of time in a Tupperware container. A great way to separate the scoops are with cupcake liners. Freeze for 2 hrs before class or overnight.)
- 1/2 cup white sugar
- 1 cup water
- (Recommended but optional) Strawberries or Fresh fruit of choice

Optional Ingredients:

- Nutella (If red bean paste disliked can use nutella as a mochi filling instead. Refrigerate nutella 2 hrs before class or overnight.)
- 2 tsp premium grade matcha powder (can be used to flavor white mochi as green tea flavor.)
- Food coloring (to give mochi a fun color)

Equipment needed:

- Cutting board or surface
- Large Microwaveable glass or porcelain bowl
- Microwave or Stovetop
- Knife

Optional tools:

- rolling pin
- disposable gloves

Tips:

- **Mochiko Rice Flour:** important to get koda farms brand, it creates the right consistency. You can check at local asian supermarkets if they have. Or purchase on [Amazon](#).
- **Sweet Red Bean Paste:** any brand is usually ok, asian supermarket or on [Amazon](#).
- **Mochiko & Red Bean Paste bundle on [amazon](#)**
- (Check the picture down below of what these look like.)

Mochiko Rice Flour



Sweetened Red Bean Paste

