

OUR STORIES

YUKIMI DAIFUKU (MOCHI WITH ICE CREAM)

RECIPE TO MAKE AT HOME



INGREDIENTS

- 4 tablespoons of sugar
- 3 tablespoons of rice flour
- 6 tablespoons of water
- 150 g of vanilla (or any other) ice cream
- food coloring (if desired)

PREPARATION

1. Mix together sugar, flour and 5 tablespoons of water into a homogeneous mass. And now is the time to add food coloring if you want!
2. Cover the mass with a moist paper towel and put into a microwave for 2 minutes at 600W.
3. Add the last tablespoon of water, mix well and microwave under a moist paper towel for another 1 minute.
4. Let the mass cool a bit while constantly mixing it, but do not let it cool too much as it will lose the elasticity!
5. Sprinkle some rice flour on the table covered with a plastic wrap and put some flour on your hands too to prevent sticking. Now you can shape the mass into uniform flat pieces. You would need to pound lightly and stretch the dough in order to shape it, the thinner the dough the better.
6. In the middle of each dough piece place a ball of your favorite ice cream and pinch the edges together.

Done! Freeze the ready *yukimi daifuku* as soon as each one is made or enjoy it immediately!

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