

# Watermelon Mochi

## Ingredients

---

- 1 1/2 c Glutinous Rice Flour (or 200 grams)
- 1/3 c Sugar (or 65 grams)
- 1/3 c Cornstarch (or 40 grams)
- 1 c Watermelon Juice (or 240 mL)
- 1 1/2 T Vegetable Oil

## Instructions

---

- 1.To make the watermelon juice place watermelon flesh in a blender and blitz until smooth, then pass through a fine mesh sieve to remove any pulp
- 2.Combine the glutinous rice flour, sugar, and cornstarch in a bowl. Use weight measurements if possible.
- 3.Add the watermelon juice and oil, and whisk until smooth.
- 4.Heat a nonstick pan over medium heat and add the mochi mixture to the pan. Heat, stirring consistently, for 5-8 minutes, or until the mochi mixture thickens and changes into a dark pink translucent color (the mixture should be very sticky).
- 5.Remove from the heat. Prepare a 5"x5" square pan by lining it with parchment paper. Pour the warm

# Watermelon Mochi

mochi into the lined mold and press it down with the spatula to flatten it.

6. Place the mochi in the fridge to cool for 1-2 hours, or until slightly firmed up.

7. Dust your work surface with cornstarch. Remove the mochi from the mold and place it on the dusted surface. Dust the top of the mochi with more cornstarch and cut it into 12 pieces with an oiled knife. Separate the pieces and dust all sides of the mochi with cornstarch. Stick it back in the fridge until ready to eat then enjoy!