KIKKOMAN

Easy Japanese Apple Mochi Recipe

Total time **20 mins** **10 mins** preparation time **10 mins** cooking time

Nutritional facts (per portion):
748 kJ / 178 kcal

Fat: **2.6 g** Protein: **1.1 g**
Carbohydrates: **37.3 g**

INGREDIENTS

4 portion(s)

For the filling:

10 g	unsalted butter
1	apple (Granny Smith), cut into 3 cm cubes
20 g	cane sugar
1 tsp	Kikkoman Naturally Brewed Soy Sauce

For the mochi dough:

50 g	glutinous rice flour
50 g	sugar
75 g	water
	cornflour for rolling out (or potato flour)

For the garnish:

Mint leaves

PREPARATION

Step 1

For the filling:

Melt butter in a pan.

Step 2

Add apple cubes and fry until lightly brown.

Step 3

Add sugar and caramelize apples. Stir in Kikkoman soy sauce.

Step 4

Refrigerate.

Step 5

For the Japanese mochi dough:

Place glutinous rice flour and sugar in a heatproof bowl, mix and gradually add water until a thick dough forms.

Step 6

Put the dough for 2 minutes (640 watts) in the microwave, stir and heat again for 1 minute.

Step 7

Sprinkle work surface with cornflour, pour the

mochi dough on it, roll out 2-3 mm thin with plenty of cornflour and let it cool down. Cut out 2-4 circles with the help of a cookie cutter (approx. 7 cm).

Step 8

Place one portion of prepared apple cubes on each circle, fold the dough over it, press down well and turn over.

Step 9

Arrange on plates and serve garnished with mint leaves.