KIKKOMAN

Matcha mochi dumplings with mango sauce

Total time **25 mins** **20 mins** preparation time **5 mins** cooking time

Nutritional facts (per portion):
980 kJ / 234 kcal

Fat: **6.2 g** Protein: **6.3 g**
Carbohydrates: **35.6 g**

INGREDIENTS

8 portion(s)

200 g	silken tofu
200 g	rice flour
3 tbsp	brown sugar
2 tsp	vanilla sugar with bourbon vanilla
1 tsp	matcha powder
For the sauce:	
400 g	mango flesh
4 tsp	Kikkoman Naturally Brewed Soy Sauce
2 tsp	Kikkoman Mirin-Style Sweet Seasoning
2	green kiwis
Garnish:	
	A few mint leaves
2 tsp	matcha powder
4 tsp	black sesame seeds
4 tbsp	toasted coconut flakes
200 g	raspberries

PREPARATION

Step 1

200 g silken tofu - **200 g** rice flour - **3 tbsp** brown sugar - **2 tsp** vanilla sugar with bourbon vanilla - **1 tsp** matcha powder
Pat the tofu very dry and mix it well with the rice flour, sugar and vanilla sugar. Divide the dough into two halves and knead the matcha powder into one portion.

Step 2

Shape the dough into about 24 walnut-sized balls.

Step 3

400 g mango flesh - **4 tsp** Kikkoman Naturally Brewed Soy Sauce - **2 tsp** Kikkoman Mirin-Style Sweet Seasoning - **2** green kiwi
Purée the mango with the Kikkoman Soy Sauce and the Kikkoman Mirin-Style Sweet Seasoning. Peel the kiwis and slice or dice them.

Step 4

Cook the dumplings in plenty of boiling water for 5–7 minutes (see tip).

Step 5

A few mint leaves - **2 tsp** matcha powder - **4 tsp** black sesame seeds - **4 tbsp** toasted coconut flakes - **200 g** raspberries
Once the dumplings are cooked, lift them out, cool them briefly in cold or iced water and drain well. Serve them on plates with the mango sauce and garnish with the kiwi, mint, a little matcha powder, black sesame seeds, coconut flakes and

raspberries.