

Lychee Mochi & Candied Ginger



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 Carlos Morales

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- Sub Category Name
Combo

- Recipe Source Name
Afternoon tea for the 21st Century - UAE

Ingredients

Lychee Mochi & Candied Ginger Ingredients for the Mochi Dough

- 115gr Glutinous rice flour
- 55gr Sugar
- 180ml Water

Ingredients for the Lychee Agar

- 1100ml Lychee juice
- 50gr Lychee
- 1.3gr Agar agar

Methods and Directions

Lychee Mochi & Candied Ginger Method for the Mochi Dough

- Combine rice flour and sugar in a medium bowl and whisk all together. Add water and mix well until combined.

- If you're using a steamer, cover the steamer lid with a towel so the condensation won't drop into the mochi mixture. Put the bowl into a steamer basket and cover to cook for 15 minutes. Half way cooking, stir with wet rubber spatula and cover to finish cooking. The color of mochi should change from white to almost translucent.
- Cover the work surface with parchment paper and dust it generously with corn starch. Then transfer the cooked mochi on top.
- To prevent from sticking, sprinkle more corn starch on top of the mochi. Once it's cool down a bit, you can spread the mochi into a thin layer with your hands or with a rolling pin.
- Cut out 7-8 circles with the cookie cutter.

Method for the Lychee Agar

- Mix Agar agar with the lychee juice at room temperature.
- Boil the mix and place in a mould over the fresh Lychee.
- Let it set in the chiller for 1 hour.