

Matcha-coated Warabi Mochi.

Recipe as follow:

100g warabi mochiko flour
100g sugar
400ml water

30g matcha powder, sifted
30g powdered sugar, sifted

Mix matcha powder and powdered sugar. Sprinkle some on a baking sheet. Set aside.

Place warabi mochiko flour, sugar and water in a saucepan. Cook over medium heat until it starts to boil, reduce the heat and beat constantly with a wooden/silicone spatula until mixture is thick and translucent.

Pour over the prepared baking sheet, spread out slightly and sprinkle with more matcha powder mixture. Refrigerate for 30 mins.

Once it's cooled, remove from the fridge and cut into cubes. Toss with matcha powder mixture. Enjoy!

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