



Dilmah Green Tea with Coconut and Mango Mochi



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Food

Sweets

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Gastronomy Recipes



Ingredients

Dilmah Green Tea with Coconut and Mango Mochi

- 1 cup sweetened mango puree
- 1 cup sweet rice flour (mochiko)
- 1 tsp. Dilmah Green Tea with Coconut and Mango Tea powdered in a blender
- 1 cup water
- ¼ cup white sugar
- ½ cup corn-starch, for rolling out the dough

Methods and Directions

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- Wrap mango puree in aluminium foil and place in the freezer for at least 3 hours. Mix sweet rice flour and green tea powder thoroughly in a microwave-safe glass or ceramic bowl. Stir in water, then sugar. Mix until smooth. Cover bowl with plastic wrap.
- Cook the rice flour mixture in the microwave for 3 minutes and 30 seconds. Meanwhile, remove red bean paste from the freezer and divide the paste into 8 equal balls. Set aside. Stir rice flour mixture and heat for another 15 to 30 seconds.
- Dust work surface with corn-starch. While the mochi is still hot from the microwave, begin rolling balls the size of about 2 tablespoons. Flatten the mochi ball and place 1 frozen red bean paste ball in the centre. Pinch the mochi over the red bean paste until the paste is completely covered. Sprinkle with additional corn-starch and place mochi seam side down in a paper muffin



liner to prevent sticking. Repeat until all the mochi and red bean paste is used.

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