



MOCHI KACANG CIANJUR



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 Yandi Maranto Nalendra Anindita

A sophisticated blend of Indonesian tradition with a refined contemporary interpretation, the Trans Luxury Hotel Bandung is the epitome of luxury with a class of its own. Represented by Nalendra Anindita & Yandi Maranto.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
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Ingredients

MOCHI KACANG CIANJUR

- 200g glutinous rice flour
- 15g rice flour
- 80g sugar
- 250ml water
- 10g butter
- 5g salt

Filling

- 75g peanut
- 25g sugar
- 20ml water

Dusting



- 50g corn flour

Methods and Directions

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- To make the outer skin, mix the flour and add on water, salt and butter.
- Pour the mixture into a container and steam for 10 minutes.
- Remove from steamer, stir to mix the top and the bottom part of the mixture and place it again on the steamer for about 20 minutes. Keep warm.
- To make the filling, temper the peanut until cooked. Set aside and remove from the outer skin. Grind all and mix with sugar and water.
- To make a mochi, get a spoon of warm skin mix (it is important to keep it warm) and flatten it, place the filling on the flattened skin and roll it to make a small ball.
- Dust the rolled dough onto the corn flour.
- The mochi is ready to serve. Garnish accordingly.

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