

Oshogatsu Recipe: Kagami Mochi

KAGAMI MOCHI IS A TRADITIONAL NEW YEAR'S DECORATION. WITH THIS EASY AT-HOME RECIPE, YOU CAN HAVE FUN CREATING YOUR OWN NEW YEAR'S DECORATION!



INGREDIENTS:

2 CUPS MOCHIKO*

1/2 CUP SUGAR

1.5 CUPS WATER

CORN STARCH

*MOCHIKO (SWEET RICE FLOUR) IS A COMMON INGREDIENT FOUND IN MOST ASIAN GROCERY STORES

STEP 1: WHISK TOGETHER MOCHIKO, SUGAR AND WATER UNTIL WELL COMBINED. PLACE MIXTURE IN MICROWAVE-SAFE DISH, AND MICROWAVE 2-3 MINUTES



STEP 2: MIX MOCHI WITH SPOON UNTIL COOLED ENOUGH TO HANDLE. LIBERALLY APPLY CORN STARCH ON SURFACE AND HANDS AND BEGIN KNEADING MOCHI

STEP 3: TAKE 2/3 OF MOCHI BATTER AND FORM INTO A DISC BY PULL EDGES AND TUCKING UNDERNEATH. REPEAT PROCESS WITH REMAINING 1/3 MOCHI



STEP 4: DUST OFF ANY EXCESS CORN STARCH AND PLACE SMALLER MOCHI DISC ON TOP OF LARGER ONE. EAT AS A SNACK, OR COMPLETE WITH ORANGE ON TOP FOR HOME DECORATION!