

Green Tea Set

By Lemon Drop from A Recipe Reborn

Hanami Dango

- Dango Prep time: 20 minutes
- Cook time: 30 minutes
- Yields 18 dango

US	Ingredients	Metric
1 cup	<u>rice flour</u>	120 g
1 cup	<u>glutinous rice flour</u>	120 g
½ cup	granulated sugar	120 g
¾ cup	water	160 mL
1 tsp	matcha powder	2 g
1 tsp	freeze dried powdered raspberries	2 g

1. In a medium bowl, combine the flours, sugar and the water.
2. Stir until a ball begins to form, then knead it until it becomes smooth, about 5 minutes. Divide the ball into 3 equal parts.
3. In a small bowl, mix the matcha powder with a teaspoon of water to make a paste. Knead the paste into one piece of dough until the colour is even.
4. In a small bowl, mix the raspberry powder with a teaspoon of water to make a paste. Knead the paste into one piece of dough until the colour is even.
5. Cut each pieces of dough in half and then thirds to make 18 equal pieces.
6. Roll the pieces into balls to shape the dango.
7. Bring a small pot of water to a boil, starting with the white, then pink then green, add the dango and wait until they float to the surface. Cook them for another 2 minutes.
8. Transfer the cooked dango to a bowl of ice water and set them aside to cool.
9. Drain the dango and skewer three on one bamboo stick.
10. Serve with green tea.

Daifuku Mochi

- Mochi Prep time: 40 minutes
- Soaking time: 6 hours/overnight
- Cook time: 30 minutes
- Kneading time: 1 hour

US	Ingredients	Metric
2 ½ cups	<u>sweet glutinous rice</u>	450 g
	cornstarch, for dusting	
1 tsp	matcha powder	2 g
1 tsp	freeze dried powdered raspberries	2 g
1 cup	black sesame paste, or filling of your choice	270 g

1. In a medium bowl, cover the rice with cool water, swish it around with your hand to wash and then discard the water. Wash a total of 4 times.
2. In the same bowl, soak the rice in cool water for 6 hours or overnight.
3. Pour the rice into a metal strainer and allow the water to drain for 10 minutes.
4. Transfer the rice to a cheesecloth and tie it into a sack. Steam the rice for 30 minutes.
5. Using a bread maker or stand mixer, knead the cooked rice for 1 hour. With wet hands, divide the mochi into three equal parts.
6. In a small bowl, mix the matcha powder with a teaspoon of water to make a paste. Knead the paste into one piece of dough until the colour is even.
7. In a small bowl, mix the raspberry powder with a teaspoon of water to make a baste. Knead the paste into one piece of dough until the colour is even.
8. Dust a pan and your hands with cornstarch.
9. Using your index finger and thumb, squeeze a pinch off a piece of mochi, flatten it into a disc making the edges thinner than the middle.
10. Place the filling onto the disc and fold the mochi over it, pinching the seams to seal.
11. Repeat steps 9 and 10 until all the mochi is filled.
12. Serve with green tea.

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