

# Heavensturn Mochi

by Lemon Drop from A Recipe Reborn

- Prep time: 30 minutes
- Cook time: 1 hour
- Mitarashi Dango: 16 balls
- Butter Mochi: One 9x13" or 23x33 cm pan

## Mitarashi dango

US	Ingredients	Metric
¾ cup	<u>rice flour</u>	100 g
¾ cup	<u>glutinous rice flour</u>	100 g
1+1/3 cup	water, divided	320 mL
¼ cup	granulated sugar	40 g
2 tbsp	<u>mirin</u>	30 mL
2 tbsp	soy sauce	30 mL
2 tbsp	corn starch	16 g

1. In a medium bowl, combine the flours and half of the water.
2. Stir until a ball begins to form, then knead it until it becomes smooth, about 5 minutes.
3. Roll the ball into a snake and then cut it into approximately 16 equal pieces.
4. Roll the pieces into balls to shape the dango.
5. Bring a small pot of water to a boil, add the dango and wait until they float to the surface. Cook them for another 2 minutes.
6. Transfer the cooked dango to a bowl of ice water and set them aside to cool.
7. To make the glaze, whisk together the remaining water, sugar, mirin, soy sauce and corn starch in a small pot.
8. Set the pot over medium-low heat until it comes to a boil and thickens, about 5 minutes. Remove the pot from the heat and set it aside.
9. Drain the dango and skewer three on one bamboo stick.
10. Grill or torch the dango to achieve a slightly burned surface.
11. Pour on the glaze and serve.

## Butter mochi

US	Ingredients	Metric
5	eggs	5
½ cup	unsalted butter, melted & cooled	113 g
1 tsp	vanilla extract	5 mL
1 tsp	Kosher salt	6 g
12 oz	coconut milk	355 mL
1 pound	granulated sugar	454 g
1 pound	<u>mochiko flour</u>	454 g
2 tsp	baking powder	5 g

1. Preheat the oven to 350°F/176°C and line a baking dish with parchment paper.
2. In a large bowl, whisk the eggs until they are well beaten.
3. Add the butter, vanilla, salt, sugar, coconut milk and whisk until the sugar is completely dissolved.
4. Add the flour and baking powder and stir until the batter is smooth.
5. Pour the batter into the pan and give it a shake to even it out.
6. Bake for 30 minutes, rotate the pan and bake for another 30 minutes.
7. Remove the butter mochi from the pan by lifting the parchment paper and allow it to cool to room temperature on a wire rack.
8. Cut and serve.

Tip: Customize the sweetness to your taste by adding more or less sugar. Customize the cakey/chewy texture by adding more or less baking powder.

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