

Foodnity Recipes

Strawberry Mochi Recipe – Sweet Chewy Treat

15 min Prep time	**20 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**Japanese** Cuisine

Ingredients

Mochi Dough

- [ ] 1 cup glutinous rice flour
- [ ] 1/4 cup sugar
- [ ] 3/4 cup water
- [ ] 2 tbsp sweetened condensed milk
- [ ] 1 tsp lemon juice

Filling & Finishing

- [ ] 8 fresh strawberries, hulled and halved
- [ ] 2 tbsp cornstarch for dusting
- [ ] Optional: a drizzle of melted white chocolate

Instructions

1. In a heat-proof bowl, whisk glutinous rice flour, sugar, water, condensed milk, and lemon juice until smooth.
2. Place the bowl in a steamer and cook for 12-15 minutes, or until the mixture turns translucent and slightly glossy.
3. Remove from heat, let cool just enough to handle, then transfer to a clean surface dusted with cornstarch. Knead gently to form a smooth dough.
4. Divide the dough into eight equal pieces. Flatten each piece, place a strawberry half in the center, and pinch the edges to seal.
5. Roll each sealed mochi lightly in cornstarch, place on a tray, and chill for 10 minutes. Optionally drizzle with melted white chocolate before serving.

Nutrition per serving

210 kcal	3 g	45 g	4 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, add a teaspoon more glutinous rice flour.
- A quick chill helps the mochi retain its shape while serving.
- Feel free to substitute strawberries with other seasonal fruits for variety.