

Foodnity Recipes

# Strawberry Mochi Recipe

A gentle, sweet bite of strawberry-infused mochi that feels like a warm hug in every chew.

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|---|---|---|
| **20 min**<br>Prep time | **15 min**<br>Cook time | **35 min**<br>Total time |
| **12**<br>Servings | **Easy**<br>Difficulty | **Japanese**<br>Cuisine |

## Ingredients

### Dough

- [ ] 1 cup glutinous rice flour
- [ ] 1/4 cup sugar
- [ ] 3/4 cup milk (or coconut milk)
- [ ] 1/2 tsp lemon juice
- [ ] 1/4 tsp salt

### Filling

- [ ] 8 fresh strawberries, hulled and diced
- [ ] 2 tbsp sugar
- [ ] 1 tsp lemon zest

## Instructions

1. In a bowl, whisk together rice flour, sugar, and salt.
2. Gradually stir in milk and lemon juice until a smooth batter forms.
3. Place the batter in a microwave-safe dish and cook 1 minute; stir; cook another minute until the mixture turns translucent.
4. Let the dough cool slightly, then dust a clean surface with cornstarch.
5. Meanwhile, combine diced strawberries, sugar, and lemon zest; let sit for 10 minutes, then mash into a thick puree.
6. Pinch off a piece of dough, flatten, place a spoonful of strawberry filling in the center, and gently wrap, sealing the edges.
7. Repeat until all dough and filling are used; dust each finished mochi lightly with cornstarch.

### Nutrition per serving

| 120 kcal | 3 g | 26 g | 2 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- If the dough feels too sticky, add a little more rice flour.
- Work in small batches to keep the dough workable.
- For a deeper pink, add a few drops of natural beet juice.