



Quince jelly mochi

Ingredients (makes 8-10)

- 60 g glutinous rice flour
- 2 tbsp sugar
- 80 g water
- Corn starch
- 100 g quince jelly

Method

1. Place the water and sugar in a microwave-safe bowl and stir until dissolved.
2. Add the glutinous rice flour and mix with a whisk until obtaining a homogeneous dough.
3. Cover and place in the microwave. Cook for one minute at maximum power. Remove the bowl from the microwave and let stand for one minute covered.
4. Arrange the cooked dough on a surface sprinkled with corn starch.
5. Roll out the dough on the surface to a thickness of one centimetre and sprinkle some more corn starch on top.
6. Cut the dough into eight to ten individual portions. Cut the quince jelly into eight to ten finger-thick pieces or in proportion to the dough.
7. For each portion of dough, place a cube of the quince jelly in the centre and fold it into a ball. Remember to sprinkle your hands with corn starch to prevent the dough from sticking to your hands.
8. Save and serve at room temperature.

Recommendations

Different kind of cooked fruits, such as apples or pears, can be used as filling (better suited for diarrhoea).