

"MOCHI" (Japanese rice cake) Receipt

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Do you know Mochi (or O-mochi to put it more politely)? It is a rice cake, the traditional Japanese winter food. Easy to prepare, easy to store, and affordable. Why not try it!



Japanese sometime eat O-mochi as substituted for rice or bread. O-mochi can be stored at room temperature, making them easy to store and convenient to eat. O-mochi is readily available in supermarkets, sold in large quantities in individual packets and in a variety of shapes, including rectangular and round. They are usually sold in plastic bags with "餅(Mochi)" or "切り餅 (Kiri-mochi)" written on them.

Here are some simple receipts for O-mochi.

When baking O-mochi, it is convenient to place a non-stick aluminum foil under o-mochi. You can buy this aluminum foil at the supermarket.

【Sugar and soy sauce】

Bake O-mochi in a toaster or in a frying pan for about 3 to 5 minutes, and dip O-mochi in the sauce made from a mixture of soy sauce and sugar.



【Kinako Mochi】

Mix Kinako (soybean flour), sugar (about 1/5 of soybean flour) and a very small amount of salt. Boil O-mochi in hot water until soft, lift the O-mochi out of the water, and sprinkle Kinako with sugar prepared in above over the softened O-mochi.



【Bacon-wrapped O-mochi】

Cut the rice cake in half. Wrap bacon around a piece of O-mochi and bake the bacon wrapped O-mochi in an oiled pan. Serve the baked O-mochi with soy sauce as season.

