

02-Oct-2022 Level: Easy

Makes: about 14 skewers (or approx. 3.5 dozen dango)

Prep Time: 1 hour Cooking Time: 40 minutes



Mochi balls:

1 cup + 3 Tbsp. shiratama ko (glutinous rice flour or sweet rice flour), (see Notes)

 $\frac{3}{4}$ cup + 1 Tbsp. jyoshin ko or joshin ko (rice flour), (see Notes)

½ cup white granulated sugar

₹ cup hot (boiled) water

Wooden skewers, to hold mochi balls

Garnish:

1 (18 oz.) can koshian, refrigerate to thicken About 7 large fresh strawberries Multi-colored sprinkles (optional) Recommended Tools: Skimmer spoon or strainer ladle Large baking sheet pan

To prepare mochi balls: In a large bowl, whisk together the shiratama ko, jyoshin ko, and sugar. Add the hot water in 3 increments, $\frac{1}{4}$ cup at a time (do not add the $\frac{3}{4}$ cup hot

water all at once), stirring mixture with a rice paddle after each addition. Mix to combine (mixture will be thick and stiff). Place a large piece of parchment paper on your countertop and dump the flour mixture on it. Knead the flour mixture until all ingredients are thoroughly combined. Using a 1 teaspoon measuring spoon, scoop a heaping (not leveled) amount of flour mixture, and with your fingers and palms, roll the flour mixture into smooth balls (see photo on right), (also see Notes).



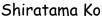
To cook mochi balls: Pour a small amount of water in a large baking sheet pan, just to wet the bottom of the pan. Set aside. Fill a large pot with water and bring to a boil. Depending on the size of your pot, drop about a dozen mochi balls into the boiling water, but do not overcrowd the pot. Cook mochi balls for 9 to 10 minutes (they are done when they rise and float to the top but I like to cook them for an additional 1 to 2 minutes after they rise). Using a skimmer spoon/strainer ladle, remove the mochi balls from the boiling water and drop into an ice bath for 1 minute. Remove mochi balls from ice bath and place on wet baking sheet pan. Repeat with remaining uncooked mochi balls. After all mochi balls are cooked, put 3 or 5 (always odd numbers) mochi balls per skewer. Pat mochi balls dry with a paper towel (it will be sticky).

To garnish mochi balls: Place refrigerated koshian in a piping bag fitted with a star tip. Squeeze anko into star or swirl shapes on top of skewered mochi balls. Rinse strawberries and pat dry with a paper towel. Remove stems and cut into small pieces. Place cut strawberries on top of anko, to your liking. Top with multi-colored sprinkles, if desired. Serve immediately. Best eaten on the day made.

Notes:

Shiratama ko and jyoshin ko can consistently be found at Nijiya Market –
University Ave. I have also seen these two rice flours at Marukai Wholesale
Mart and Don Quijote - Kaheka, but most times the shiratama ko is not in stock.







Jyoshin Ko

- You can roll the mochi balls larger than 1 tsp. if you prefer, however, you have to boil the mochi balls longer in order for the middle to be cooked. For 2 tsp.-sized mochi balls, I would recommend cooking for 14 to 16 minutes.
- Koshian is smooth (or strained) sweetened red bean paste. You may substitute
 with tsubushian, which is a chunky (or mashed) sweetened red
 bean paste. I use koshian because it is easier to pipe with.