

Chef Grant Sato's Sweet Potato Ohagi

- 1 $\frac{1}{2}$ cups glutinous rice (mochi rice)
- $\frac{1}{2}$ cup Calrose rice
- 3 cups water
- 1 tablespoon green tea powder (matcha)
- 3 tablespoons sugar
- 2 medium-sized Okinawan sweet potatoes
- 1 can coarse-ground sweet red bean paste (tsubushi an)



- 1) Combine the rice in a bowl and wash thoroughly, making sure to drain out all the water. Allow the rice to sit for three hours.
- 2) Place washed rice and 3 cups of water in a rice cooker and cook as you would regularly.
- 3) Place sweet potatoes in a steamer and steam for 40 minutes. You could steam the rice, as well, instead of cooking it in a rice cooker. Just make sure to place rice on a layer above the potatoes to ensure the rice will not be discolored by falling purple liquid.
- 4) Once the rice is cooked, add in the matcha and sugar, and stir well until combined. Allow the rice to cool to room temperature and then form it into 12 egg-shaped bullets.
- 5) Mash the cooked sweet potato and mix in the tsubushi an.
- 6) Place a 1-square-foot piece of plastic wrap on a plate and put $\frac{1}{2}$ cup sweet potato mixture in the center.
- 7) Spread out sweet potato mixture into an oval about $\frac{1}{4}$ -inch thick and put the rice bullet in the center.
- 8) Carefully lift up the edges of the plastic wrap and mold sweet potato mixture around the rice bullet evenly to form the ohagi.

Lanai Tabura. "Chef Sato's Okinawan Ohagi Is So Ono." MidWeek Cooking Hawaiian Style 2014 Nov 12: 64.

Notes  :

- To be more descriptive with the ingredients I used: if the recipe states **glutinous rice (mochi rice)** = Japanese sweet rice, **Calrose rice** = white medium grain rice, **sugar** = white granulated sugar
- In reference to step 3) - I used 2 medium-sized Okinawan sweet potatoes that weighed a total of 14 ounces (after steaming). I did not steam the mochi rice together with the sweet potatoes.



Chef Grant Sato's Sweet Potato Ohagi - continued

- In addition to step 4) - *To prevent sticking*: I wet the rice paddle with water before I use it to mix the cooked rice with the matcha powder and sugar. *To prevent the rice from drying out or hardening as it cools*: I cover the rice with a damp paper towel. *Size adjustments*: 12 egg-shaped rice bullets yields very large ohagi. I prefer to form smaller bite-sized egg-shaped rice bullets (about 30 pieces). *To form rice bullets*: I lightly dampen my hands with water and roll the rice between my two palms until they form a bullet shape. I then place the rice bullets on a baking sheet lined with clear plastic wrap (see Picture #1).
- Adjustment to step 5) - I used about 1/3 of an 18-oz. can of tsubushian. If you mix the entire can of tsubushian with the sweet potato, the tsubushian flavor will overpower the sweet potato. I recommend adding the tsubushian a little at a time until you reach a balance of flavors to your liking.
- Adjustment to step 6) - Since I formed smaller rice bullets, I placed 1 heaping Tbsp. of sweet potato mixture in the center of the plastic wrap.
- Tip for step 7) - I find that using an angled icing spatula helps spread the sweet potato mixture more evenly (see Picture #2).
- Tip for step 8) - After molding the sweet potato mixture around the rice bullet (see Pictures #3 and #4), I used the angled icing spatula to remove any excess sweet potato, and also to smooth the outside of the ohagi.
- Remove the ohagi from the clear plastic wrap (see Picture #5) and if desired, garnish the tops with toasted sesame seeds or something salty, i.e. a sprinkle of dried umeboshi furikake or gomashio.



Picture #1



Picture #2



Picture #3



Picture #4



Picture #5