## RecipesCh@ se

## Mochi, Mochi.. Fresh, Soft Homemade Custard Mochi

Yield: 8 min Total Time: 75 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/japanese-custard-mochi-recipe">https://www.recipeschoose.com/recipes/japanese-custard-mochi-recipe</a>

## **Ingredients:**

- 1 cup glutinous rice flour / sweet rice flour
- 1 tablespoon sugar
- 1 pinch salt
- 3/4 cup water can mix with your choice of food colouring
- potato starch to dust
- 1/2 cup milk
- 1 tablespoon plain flour or all purpose flour
- 2 egg yolks
- 2 tablespoons sugar I personally found 2 tbsp is quite sweet

## **Nutrition:**

Calories: 120 calories
Carbohydrate: 22 grams
Cholesterol: 55 milligrams

4. Fat: 1.5 grams5. Protein: 3 grams

6. SaturatedFat: 0.5 grams7. Sodium: 50 milligrams

8. Sugar: 6 grams

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