

Maltesers mochi recipe

Cocoa powder 30g

Rice flour (粘米粉) 30g

Maltesers

Sugar 30g

Glutinous rice flour (糯米粉) 80g

Chocolate milk 180g

Vegetable oil



1. Add sugar to milk and put the mixture to a microwave for 1.5 minutes
2. Sieve the 20g of cocoa powder and all rice flour and glutinous rice flour together
3. Pour the mixture into the mixing bowl with the sieved flour and mix them well
4. Steam the mixture for 15 minutes
5. Add one teaspoon of oil to the mochi and mix them well
6. Put some oil on your palm and take some mochi
7. Roll the mochi into a sphere and press it to a diameter of around 5 cm
8. Put a Maltesers onto the middle of the dough and wrap it up
9. Roll the Maltesers mochi into a sphere shape and roll it on cocoa powder
10. Place the finish product to your food box immediately