

Matcha White Chocolate Truffle Filling

Makes 15 pieces

Ingredients:

- 1 cup good quality white chocolate, i.e. Ghiradelli white chocolate chips
- 5 tbsp unsalted butter, chopped
- 3 tbsp heavy cream
- 1 ½ tsp matcha, sifted

Directions:

1. Combine the white chocolate chips, butter and cream in a medium microwave-safe bowl. Microwave on high for 30 second increments, stirring after each, until fully melted, about 1.5 minutes total. White chocolate can overheat easily, so it's best to stop heating it before all the chips are melted; stir with a fork or small whisk until the remaining heat melts all the chocolate. Once the mixture is smooth, add the matcha powder and whisk again until everything is evenly incorporated.
2. Cover the bowl with plastic wrap. Put in the freezer for 30 minutes until mixture is firm to the touch.
3. Using a small spoon, scoop out 15 equal-size pieces of the truffle mixture. Round each piece into a 1.5-inch wide ball. Use right away, or place the balls in an airtight container in the refrigerator for up to 1 week, or freezer for up to a month.

Matcha Mochi

Makes 7 pieces

Ingredients:

1 cup mochiko flour

1 cup water

¼- ½ cup sugar (use ¼ cup if you don't like desserts too sweet)

1 ½ tsp matcha

For dusting and shaping mochi:

½ cup cornstarch or katakuriko (Japanese potato starch)

Filling: Matcha White Chocolate Truffle (see recipe)

Other Optional fillings:

- Sweet red bean paste in a bag (Japanese brand is good)
- Fresh strawberry slices, sliced 1-inch thick horizontally.
- Nutella, refrigerate the jar for 1 hour before class (I recommend nutella if you don't like red bean)

Directions:

1. Mix all the dry ingredients together in a medium-size microwaveable bowl (glass or ceramic bowl works) well, and then add in all wet ingredients. Mix until fully incorporated.
2. Microwave the bowl, uncovered, on high for 2 minutes. Stir the mixture thoroughly with a rice paddle or spatula.
3. Microwave the mixture again for another 2 minutes. Meanwhile, dust your cutting board with about ¼ cup of cornstarch or potato starch. Mix the mochi in the bowl thoroughly, and scoop the mochi mixture out in one mass, laying it onto your starch-covered board. If mochi is too hot, let it cool for 5 minutes. Cover your hands with starch and then carefully reach under the mochi, and flip the whole mass onto the other side. This is to make sure the mochi is completely covered with starch.
4. Form the mochi into a 3-inch wide log. Pinch off golf-ball size pieces using your left hand to pinch and your right hand to pull the mochi away from the log. Pinch off the entire log into 15 equal-size pieces.
5. Working one at a time, fill each mochi with 1 truffle, and pinch in the middle, over the filling, at the 3 and 9 o'clock positions, then the 12 and 6 o'clock positions, and then pinch the rest of the mochi into the center, above the filling.
6. Make sure the mochi is well-sealed, flip the mochi over and round it out with your hands. Brush off the mochi with a pastry brush if desired.
7. Put the mochi into a cupcake liner if desired, or leave on the plate.

Mochi Cupcakes with Red Bean (or Nutella) filling

Makes 12 cupcakes

Ingredients:

1 ½ cups mochiko
⅓ cup sugar
2 tsp baking powder
1 cup whole milk
⅓ cup vegetable oil
2 large eggs
½ cup sweet red bean paste

Optional: 2 tsp matcha, if you want matcha-flavored cupcakes

Directions:

1. Preheat the oven to 350 degrees Fahrenheit. Line a muffin pan with cupcake liners.
2. Whisk together the mochiko, sugar, and baking powder (and matcha, if you will be using matcha) in a large bowl. Add the milk, oil, and eggs, and mix well until the batter is no longer clumpy.
3. Pour in the batter so each muffin cup is one-third full. Make 1-teaspoon-size balls of sweet red bean paste and drop one in the middle of each muffin cup.
4. Pour in additional batter, stopping ½ inch before the top of the cupcake liners.
5. Bake for 25 minutes for standard cupcakes or 15 minutes for mini cupcakes, or until light brown and the cupcake bounces back when pressed lightly with a finger. Enjoy immediately or store in an airtight container at room temperature for up to 1 day.