

Strawberry White Chocolate Truffle Filling

Ingredients:

1/3 cup freeze dried strawberries

1 cup good quality white chocolate, i.e. Ghiradelli white chocolate chips

5 tbsp unsalted butter, chopped

3 tbsp heavy cream

Directions:

1. Spoon the strawberries into a spice grinder or mortar and pestle and grind into a fine powder.
2. 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 strawberry powder and whisk again until everything is evenly incorporated.
3. Cover the bowl with plastic wrap. Put in the freezer for 30 minutes until mixture is firm to the touch.
4. 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.

Rosewater Mochi

Makes 15 pieces

Ingredients:

2 cups mochiko flour
2 cups water
1 cup sugar or ½ cup if you don't like desserts too sweet
2 tsp rosewater (I use the Cortas brand)
2 drops red food coloring

For dusting and shaping mochi:

½ cup cornstarch or katakuriko (Japanese potato starch)

Filling: Strawberry White Chocolate Truffles (see recipe; filling must be made before the mochi is made)

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 ingredients together well, and put in a medium-size microwaveable bowl(glass or ceramic bowl works).
2. Microwave the bowl, uncovered, on high for 4 minutes. Stir the mixture thoroughly with a rice paddle or spatula.
3. Microwave the mixture again for another 3 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. Let the mochi 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.

Sanshoku Dango

Ingredients:

2 cups mochiko, plus more as needed

4 ounces silken tofu (medium is also fine), drained (I use House Foods brand)

$\frac{1}{4}$ - $\frac{1}{2}$ cup water, plus more as needed

3 tbsp sugar

$\frac{1}{8}$ tsp salt

1 tsp matcha, sifted

1 drop red food coloring

Ice cubes, to make an ice bath

Optional: Mitarashi soy glaze (see recipe). Prepare the glaze before making the dango.

Directions:

1. Combine the mochiko, tofu, water, sugar and salt in a medium bowl. Using your hands, mash and mix the ingredients together until thoroughly blended. The mixture should look and feel like smooth playdough.
2. Form a 1-inch ball with your hands; if the dough ball is cracking, mix in more water by the teaspoon until the dough has a smooth texture when rounded into a ball. If the dough feels too wet, is not easy to roll, or sticks a lot to your hands, mix in additional mochiko by the teaspoon until it reaches the desired texture.
3. Divide the mixture equally into three different bowls. In one bowl, mix the matcha with the dough. In another bowl, mix the dough with 1 drop red food coloring. Leave the final dough uncolored. Mix each colored dough very thoroughly by mashing together with your hands until the color is consistent throughout each dough.
4. Working with one dough at a time, pinch off small pieces of dough and roll into 1-inch balls. Form more odango balls until all of the dough is gone.
5. Fill a large bowl with ice water and set aside for your ice bath. Bring a medium pot of water to boil over high heat. When the water is boiling, add all of the odango balls. Cook until they rise to the surface, about 2 minutes, stirring occasionally to prevent the balls from sticking to the bottom of the pot. Once they rise, cook for an additional 2 minutes longer. Do not exceed 4 minutes of cooking time. Remove the dango balls with a strainer and transfer to the ice bath. Stir the balls and let sit for 2-3 minutes. Skewer three balls on each stick in the following order: green, white, then pink. Top with mitarashi glaze (see recipe)

Mitarashi Soy Glaze for Dango

Ingredients:

½ cup water
2 tbsp sugar
1 tbsp soy sauce
1 tbsp mirin
2 tsp cornstarch

Directions:

1. Combine the water, sugar, soy sauce, mirin and cornstarch in a medium saucepan. Whisk well, until all of the cornstarch is dissolved into the liquid.
2. Set the pan over medium heat. Simmer, whisking continually, until the sauce becomes thick and glossy.
3. Immediately remove the sauce from heat.
4. Place the odango on the skewers, then brush the sauce over the odango. Slide the skewers under your oven broiler for a minute, to lightly brulee them. The odango will taste delicious grilled, with a caramelization from the sugar in the sauce.