

## Mah-n-goh Mochi



### Ingredients

350 grams Koshihikari rice flour  
1 tbsp coconut powder  
1.5 tbsp corn oil  
200ml hot water + 45g sugar  
160ml evaporated milk  
240ml mango nectar/juice  
2 ripe mangoes (diced to cubes)  
Desiccated coconut for coating

### Procedure

1. Sieve Rice flour into a big mixing bowl. Add in the oil.
2. Dissolve sugar in 200ml hot water. Add in the evaporated milk. Pour this into the flour mixture and mix till smooth and well blended. Stir in the mango nectar. Strain if mixture is lumpy.
3. Pour batter into a greased tray/bowl and steam on high heat for 30 minutes.
4. Remove from steamer and stir the cooked dough with a plastic knife till smooth. Leave aside to cool.
5. Wear a pair of plastic gloves and greased with some corn oil. Take a 30g piece of cooked dough and flatten it into a round disc. Wrap in as much mango cubes as desired. Seal the edges tightly and shape them into round balls. Coat the mochi with desiccated coconut.
6. Serve chilled.