

## **Mochi Dough**

2 cups mochigome (Japanese sweet rice)

3 cups water

1 Tbsp salt

3 cups potato starch, plus more for kneading

1. Bring rice, water and salt to a boil.
2. Stir, reduce heat and cover. Cook for 20 minutes.
3. Remove from heat and let stand 10 minutes.
4. Drain of excess liquid and transfer to mixing bowl.
5. Using the teflon blade paddle attachment, beat the rice on the highest setting for 5 minutes, pausing occasionally to scrape the sides.
6. Switch to dough hook and add 3 cups potato starch. Beat over medium speed for 5 minutes.
7. Transfer to a starch dusted surface.
8. Dust the top of the dough with potato starch and knead, adding more starch as needed, a dusting at a time, until the dough just becomes dry to the touch when poked with a finger.
9. Wrap in plastic and chill until needed.

