

INGREDIENTS:

- 1 medium-sized piece (approx. 180 grams) fresh ginger OR ¼ cup of 100% ginger juice
- 1 medium-sized piece (approx. 180 grams) fresh turmeric OR ¼ cup 100% turmeric juice
- ¾ cup Mochiko powder OR any sweet glutinous rice flour
- ¾ cup brown sugar
- 2 Tbsp. water
- Grated coconut or coconut flakes
- Cooking spray (optional)

EQUIPMENT:

- Food processor
- Cheese cloth
- Saucepan
- Strainer
- 8-inch pan

INSTRUCTIONS:

1. Wash and rinse fresh ginger and turmeric. Do not peel the skin.
2. Cut into slices and put in the food processor. Grind until finely minced.
3. Squeeze juice out of the ground ginger and turmeric using a cheesecloth. (A medium-sized piece of ginger or turmeric will yield about ¼ cup of 100% juice.)
4. Pour the ginger and turmeric juice into the Mochiko powder or glutinous rice flour and form into a dough. Cover and let it sit for 15 minutes.
5. In a saucepan, add brown sugar and water. Stir this on low heat for about 10 minutes or until you see large bubbling. Let it cook for another 40 seconds and then turn off the heat. Let it cool for no longer than 5 minutes.
6. Pour the melted sugar into the glutinous rice dough. Use a fork or whisk to combine ingredients. Once fully combined, it should be a runny batter.
7. Sift liquid mixture with a strainer and pour onto a greased/non-stick 8" pan.
8. Steam on medium heat for 40 minutes or until completely cooked. Use a toothpick to check the consistency. If the batter attached to the toothpick appears transparent, that means it's fully cooked.
9. Remove pan from steamer and let cool at room temperature. Cover it and refrigerate overnight.
10. Cut the cooled product into strips. Coat with coconut flakes. Cut the strips into 1-inch cubes and roll with more coconut. Sprinkle with powdered sugar (optional).

Nutrition Facts	
40 servings per container	
Serving size	1 (inch peice) (24g)
Amount per serving	
Calories	35
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 8g	3%
Dietary Fiber 0g	0%
Total Sugars 4g	
Includes 4g Added Sugars	8%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 4mg	0%
Iron 0mg	0%
Potassium 77mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

