

Peanut Mochis & Red Bean Ice cream Potong



*The
Perfect Meal*

Episode 1

Chef Daniel Sia
- The White Rabbit -

Ingredients

60 gm Sugar
140 gm Glutinous rice flour
240 gm Cold water Red Bean ice cream potong
Sugar coated peanuts (blend in blender to get fine powder)
Potato starch for dusting
Pinch of salt

Method

- 1) Mix sugar, rice flour and salt.
- 2) Add cold water; stir well.
- 3) Cover with cling film.
- 4) Microwave at high for 90 seconds.
- 5) Stir well again.
- 6) Microwave for another 1 min.
- 7) Stir well again.
- 8) Dust work top with potato starch.
- 9) Roll out and use a cutter cut round.
- 10) Wrap the peanut powder and set aside.