KIKKOMAN

# Matcha mochi dumplings with mango sauce

Total time **25 mins** **20 mins** preparation time **5 mins** cooking time

Nutritional facts (per portion):
**980 kJ / 234 kcal**

Fat: **6.2 g** Protein: **6.3 g**
Carbohydrates: **35.6 g**

## INGREDIENTS

**8 portion(s)**

| | |
|---|---|
| **200 g** | silken tofu |
| **200 g** | rice flour |
| **3 tbsp** | brown sugar |
| **2 tsp** | vanilla sugar with bourbon vanilla |
| **1 tsp** | matcha powder |
| **For the sauce:** | |
| **400 g** | mango flesh |
| **4 tsp** | Kikkoman Naturally Brewed Soy Sauce |
| **2 tsp** | Kikkoman Mirin-Style Sweet Cooking Seasoning |
| **2** | green kiwis |
| **Garnish:** | |
| | A few mint leaves |
| **2 tsp** | matcha powder |
| **4 tsp** | black sesame seeds |
| **4 tbsp** | toasted coconut flakes |
| **200 g** | raspberries |

## PREPARATION

**Step 1**

**200 g** silken tofu - **200 g** rice flour - **3 tbsp** brown sugar - **2 tsp** vanilla sugar with bourbon vanilla - **1 tsp** matcha powder
Pat the tofu very dry and mix it well with the rice flour, sugar and vanilla sugar. Divide the dough into two halves and knead the matcha powder into one portion.

**Step 2**

Shape the dough into about 24 walnut-sized balls.

**Step 3**

**400 g** mango flesh - **4 tsp** Kikkoman Naturally Brewed Soy Sauce - **2 tsp** Kikkoman Mirin-Style Sweet Cooking Seasoning - **2** green kiwi
Purée the mango with the Kikkoman Soy Sauce and the Kikkoman Mirin-Style Sweet Seasoning. Peel the kiwis and slice or dice them.

**Step 4**

Cook the dumplings in plenty of boiling water for 5–7 minutes (see tip).

**Step 5**

A few mint leaves - **2 tsp** matcha powder - **4 tsp** black sesame seeds - **4 tbsp** toasted coconut flakes - **200 g** raspberries
Once the dumplings are cooked, lift them out, cool them briefly in cold or iced water and drain well. Serve them on plates with the mango sauce and garnish with the kiwi, mint, a little matcha powder, black sesame seeds, coconut flakes and

raspberries.