

## Deep-Fried Mochi in Broth

Deep-fried mochi is delicious when served with a dip or wrapped in toasted nori strips, but we like it best when it is served in broth.

Combine the stock, shoyu, and mirin and simmer briefly. Keep hot (not boiling).

In a pot, heat 2 inches oil to 325°F (until a drop of flour-water batter sinks to bottom of the pot and immediately rises to the surface). Gently place mochi, 2-3 pieces at a time, into oil and fry, turning occasionally until the outside is crisp and golden. Drain on absorbent paper. Continue until all mochi is fried.

In individual serving bowls, place 2 pieces of mochi on the bottom and 1 piece on top to form a pyramid. Pour about ½ cup hot broth over mochi, and top with 2 tablespoons grated daikon and a sprinkle of scallion.

### Preparation List:

#### Serves 3

- 2 cups Shiitake Dashi (see Shiitake recipes) or Kombu Stock (see Sea Vegetable recipes)
- 2½-3 tablespoons shoyu
- 2 tablespoons mirin
- Vegetable oil for deep-frying
- 9 pieces mochi (2 x 2½ inches)
- 1/3 cup finely grated daikon
- Minced scallion for garnish