

Sweet Pecan Mochi

Sweet Pecan Mochi is a delicious and satisfying dessert, snack, or special breakfast treat.

In a dry frying pan over medium heat, toast the pecans, stirring constantly until crisp and fragrant (3-5 minutes). Transfer pecans to a bowl or suribachi, and grind into a coarse meal. Add salt, toss well, and taste. Add more salt, if desired. Set aside.

Pan-fry the mochi (see Pan-fried Mochi recipe). When tender, dip each piece in rice malt to coat. (If malt is too thick, warm it until it flows easily.) Shake off excess malt, then roll pieces in generous amount of roasted pecan meal. Enjoy!

Preparation List:

Serves 4

- 1 cup pecan halves
- 1/8 teaspoon sea salt
- 8 pieces mochi (2 x 2½ inches)
- 1/3 cup rice malt