MOCHI



Wood mallet pounded cooked sweet rice becomes a thick, sticky dough.

3

Pounded mochi is spread into ½" thick sheets to firm up for 3 days, then cut into pieces.

EDEN Mochi is granite stone pounded. This adds strengthening energy and creates mochi's chewy sweet brown rice texture.



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The dough is turned with wet hands. Cold water keeps hands and mallets from sticking.

Sweet rice dough is rotated so it all gets pounded. Wet hands from cold water turn the dough. This must proceed efficiently as the dough becomes stiff as it cools.

A great deal of energy is needed to pound and rotate the sweet rice. The result is deliciously strengthening mochi.

Organic Sweet Brown Rice

AP EDEN.



d, Pounded Sweet Brown Rice

NET WT 10.5 OZ 300g

Six high energy pieces of Mochi. duick Easy Tasty for versatile power, pan sizzle with a little oil & plate with drops of shoyu. Protent satisfaction, rejuvenating food, - like going home. Bend Reverse Side

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Gluten FREE

Whole GRAIN