

MOCHI

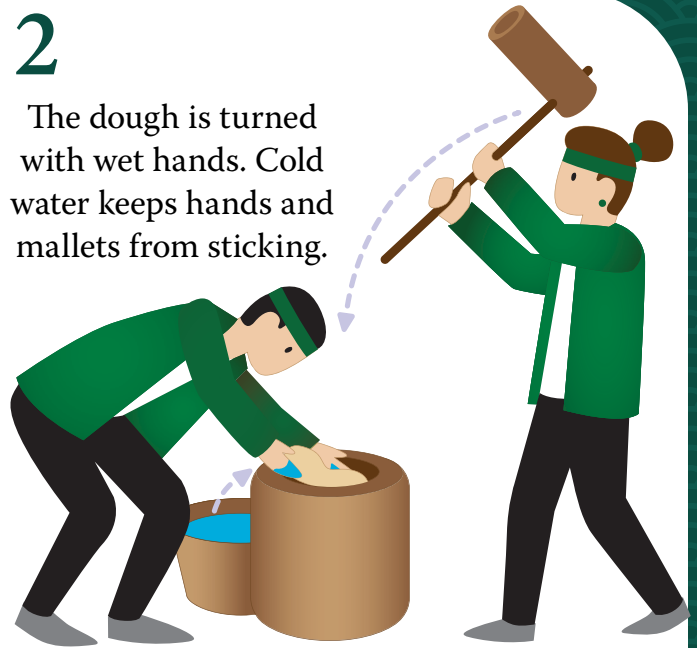
1



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

2

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.

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.

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


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