

Mochi Ice Cream Recipe



Ingredients

- ☐ 1 tub of ice cream (flavor of your choice)
- ☐ 1/2 cup milk
- ☐ 1/3 cup sugar
- ☐ 1/2 tsp vanilla extract
- ☐ 2 tsp unsalted butter
- ☐ Food coloring (optional)
- ☐ 1/2 cup glutinous rice flour)
- ☐ Cornstarch (for dusting)



Directions

Step 1: Prepare the Ice Cream

- 1 Use an ice cream scooper to scoop 4 balls of ice cream into cupcake liners.
- 2 Flatten Surface: Use a butter knife to flatten the top of each ice cream ball.
- 3 Freeze: Place the muffin tin in the freezer for at least 2 hours to harden the ice cream.

Step 2: Make the Mochi Dough

- 4 In a saucepan, gently heat the milk and sugar over medium heat until the sugar is fully dissolved.
- 5 Turn off the heat and stir in the vanilla extract, butter, and food coloring (if using).
- 6 Gradually mix in the glutinous rice flour until the mixture is smooth.
- 7 Return the saucepan to medium heat and stir continuously for 3-5 minutes until the dough becomes smooth, thick, and elastic.

Step 3: Shape the Mochi

- 8 Lightly sprinkle cornstarch on a piece of parchment paper.
- 9 Transfer the dough onto the prepared parchment paper. With well-starched hands, roll the dough into small balls.
- 10 Cover the dough balls with plastic wrap and refrigerate for 20 minutes to cool.

Step 4: Assemble the Mochi Ice Cream

- 11 Take one dough ball out of the fridge, flatten it, and place one ice cream ball in the center.
- 12 Pinch the edges of the dough around the ice cream to seal it completely. Ensure there are no gaps.
- 13 Place the completed mochi balls back in the freezer for 20 minutes to set.
- 14 You can store the mochi ice cream in the freezer for longer periods. Before serving, let them sit at room temperature for 10 minutes to soften slightly for easier eating.

Tips

- 15 Flavor Variations: Experiment with different ice cream flavors and food coloring for fun variations.
- 16 Starch Usage: Use enough potato starch or cornstarch to prevent stickiness while handling the dough.
- 17 Storage: Keep the mochi ice cream in an airtight container in the freezer to maintain freshness.
- 18 Enjoy your delicious homemade mochi ice cream!