

#PD0031

麻吉粉

中文食譜



Step1- 將 100g 麻吉粉+15g 砂糖混合均勻

Step2- 將 300g(牛奶+常溫水)均勻攪拌

Step3- 將步驟 1“ 分批” 加入步驟 2 攪拌均勻

Step4- 將攪拌均勻的麻糬放置微波爐中火加熱約 5 分鐘

配方可修改部分

- 可依個人喜好甜度調整
- 依據奶味的偏好程度可調整比例 正常濃郁約牛奶與水 2:1
- 微波時間越久越濃稠 · (但須不停攪拌 · 避免底部燒焦)

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Mochi Powder

English Recipe



Step1 - Mix 100g mochi powder + 15g sugar

Step2 - Mix 300g (milk and water), the general ratio is 2:1
can be adjusted according to your preference.

Step3 - Add step 1 "in batches" to step 2 and stir evenly

Step4 –Place the well-stirred mochi in the microwave on medium heat for about 5 minutes

Step 5- Delicious drinking style Mochi is finished.

Modifiable part of the formula

- The sweetness can be adjusted according to personal preference
- The ratio can be adjusted according to the preference of milk taste. The normal richness is about 2:1 of milk and water.
- The longer the microwave time, the thicker it becomes (but it must be stirred continuously to avoid scorching at the bottom)