

# MOCHI CHOCO

A Valrhona recipe.

Makes 24 Mochi Chocos.

Level: Hard



## CHOCOLATE MOUSSE

6cl	Milk
160g	GUANAJA 70% CHOCOLATE
25cl	Liquid cream 35%

Heat the milk, then pour it onto the chocolate which you have melted in advance, stirring vigorously with a whisk all the while.

At the same time, whip the liquid cream until it has an airy mousse texture.

Once the milk and chocolate mixture has reached a temperature of 113°C (45°C), add in the whipped cream and carefully mix with a spatula.

Put the preparation in a piping bag and pipe out little domes. Store in the freezer.

## MOCHI DOUGH

100g	Glutinous rice flour
20g	COCOA POWDER
30g	Corn starch
150g	Caster sugar
20cl	Water

Mix the flour, cocoa powder, corn starch and sugar. Gradually add the water.

Put the mixture in the microwave for 1 minute at 600W. Mix, then repeat three times. Every time, beat the dough thoroughly until it is thick enough to spread out.

## ASSEMBLY

Sprinkle corn starch over the work surface and place the Mochi dough on it. Cover with corn starch.

Roll out the dough thinly (approx. 2mm) using a rolling pin. Cut out 24 disks with a diameter of 6cm, and 24 disks with a diameter of 5cm.

Place a dome of mousse on the center of each little disk, then put a larger disk on top.

Use a cutter to press down the larger disk's edges and seal the two together. Sprinkle with cocoa powder and store in the fridge until it is time to eat them.

## TIP

You can sprinkle the Mochis with matcha tea.

