

Gohei Mochi with Wagyu



775 kcal
(per serving)



20 min



Gohei Mochi is a traditional Japanese snack, here arranged to incorporate Wagyu, which matches well with grilled miso. Enjoy the simple flavors of this rustic dish.

Makes 2 servings

Wagyu flank (sliced)	100 g
Cooked rice	250 g
Vegetable oil	1 and 1/2 tablespoons

Sauce

Sugar	4 tablespoons
Miso	3 tablespoons
Mirin	2 and 1/2 tablespoons
Ground sesame	2 tablespoons

1. Using a large pestle or similar utensil, pound the cooked rice until sticky but not completely smooth (there should still be grains). Shape into oblong patties and insert a wooden disposable chopstick into each rice cake. Wrap slices of Wagyu flank around each rice cake.
2. Make the sauce by mixing the ingredients (sugar, miso, mirin, ground sesame) together.
3. Heat oil in a frying pan and saute the skewered rice cakes over low to medium heat for about 6 minutes.
4. Once rice cakes are sauted, spread the sauce on the cakes. Saute until sauce is absorbed, then turn off heat.