

Matcha Green Tea Mochi Ice Cream

[http://userealbutter.com/2013/07/01/matcha-green-tea-mochi-ice-cream-recipe/green-tea-mochi-based-on this recipe](http://userealbutter.com/2013/07/01/matcha-green-tea-mochi-ice-cream-recipe/green-tea-mochi-based-on-this-recipe)

1 cup glutinous rice flour
1/2 tsp matcha green tea powder
3/4 cup water
1/4 cup sugar
1-2 cups potato starch or cornstarch
9 1-tbsp scoops of ice cream ([passion fruit](#) or [matcha green tea](#)), frozen

In a medium bowl, whisk the rice flour and matcha powder together. Stir in the water until smooth. Stir in the sugar. Cover the bowl with plastic wrap and microwave the mochi batter on high power for 2 minutes (give it a stir after 1 minute to prevent burning). Stir the mochi and cook 30 seconds at a time until there is no more liquid in the mochi. Layer potato starch or cornstarch on a rimmed baking sheet or pan. Scrape the mochi onto the starch. Sprinkle more starch over the mochi and begin to press the mochi out to a square or circle of 1/4-inch thickness. Cut the mochi into 9 equal pieces and let cool completely. Place one frozen scoop of ice cream in the middle of a mochi square and quickly wrap the mochi around the ball, pinching the ends together to seal the mochi. Try to avoid letting the ice cream melt or else the mochi begins to lose its stickiness. Place the mochi ice cream in the freezer. Repeat for remaining mochi. Let thaw a few minutes before serving. Makes 9 mochi ice cream.