Mochi Mochi Doughnuts:



One Piece location/theme: Whole Cake Island

Dish description: Delicious, fluffy doughnuts with a chewy mochi mochi center, straight from Big Mama's bakery! Lovingly made after the image of our Minister of Flour, Charlotte Katakuri. Why not enjoy them with a cup of tea?

Difficulty level: Medium
Serving: 9-10
Time: 3.5 hour(s)

Ingredients

<u>Doughnuts(10 serving)</u>
¾ cup (190g) milk
2 tsp (7g) instant dry yeast
2 ¾ tbsp (35g) sugar
½ tsp salt
1 egg

2 ½ cups (350g) bread flour
1 ½ tbsp (40g) butter

Large piping nozzle/small round cutter

Mochi
¾ cups (100g) glutinous rice flour
2 tbsp (30g) corn starch
3 ⅓ tbsp (50g) sugar
⅔ cups (160ml) water
1 tsp vegetable oil
1 tsp vegetable oil(for later)

Dark Chocolate Ganache Glaze
½ cups (88g) dark chocolate compound
2 tbsp (33g) milk
1 tsp (7g) butter

1 cup (128g) grated coconut, for dusting

Different dietary options
Non-dairy milk can be used as substitution for both doughnut and glaze, texture may be slightly different.

Instructions
Making the Dough
1. In a large bowl, whisk together milk, yeast, sugar, salt, and egg and gradually sieve in bread flour while mixing carefully.
2. Once the dough is formed into a ball, cover with a damp towel to prevent drying out and set aside somewhere warm (at least room temperature) for 30 minutes.
3. After the dough has risen slightly, transfer the dough to a clean surface and knead in butter. Continue kneading the dough until it is nice and smooth. This will take anywhere from 10 to 15 minutes.
4. Form the dough into a large ball and transfer back into the bowl. Cover again, keep in a warm place for an hour or when the dough has doubled in size.
5. Have a lightly floured/greased tray prepared to prevent dough from sticking. Flatten the dough to get rid of the gas and split into small balls; roughly about 50g each. Arrange on the tray and cover with a towel again to rest for 30 minutes.

Making the mochi filling(s)

6. Combine all ingredients together in a microwaveable bowl and mix well until there are no more lumps. The mixture should easily come together to a smooth consistency but you can run it through a sieve if not.
7. Cover the bowl with cling wrap/plastic wrap and microwave for 1 minute. Remove from the microwave.
8. Using a wooden spoon or rice paddle(these will stick significantly less to the mochi), knead well until mochi forms a ball.
9. Cover again with cling wrap/plastic wrap and microwave for 30 seconds. Then, add ½ tsp of vegetable oil and repeat the action of kneading until mochi is smooth and shiny.
10. Note that the setting on every microwave is different and cook time may vary; the mochi is ready when it looks slightly translucent and shiny.
11. Transfer the mochi onto a clean surface dusted with cornstarch, section into 10 roughly equal pieces.

Filling the doughnuts

12. Flatten and roll out the dough ball until about 5 mm of thickness(roughly about a pinky finger).
13. Add a piece of mochi into the center.
14. Gently lift up the edges of the dough from all around the sides, pinching firmly in the center to seal. Roll into a smooth ball and flatten it slightly.
15. For cleaner results, use a circle tool such as the back of a large piping nozzle or cutter, to cut out the middle of the doughnuts OR carefully poke through the center with your finger and gradually stretch it out to form the hole.
16. Place each doughnut on a piece of parchment paper. Cover and set aside somewhere warm for 1 hour; this is the final fermentation.

Frying

17. Heat up oil to about 302°F(150°C). You can test the temperature with a thermometer or by sticking a wooden chopstick in the oil or a small piece of scrap dough. If the edges start slightly bubbling, it's ready.
18. Since the doughnuts are filled, you'd want to fry them at a low heat to make sure they are cooked all the way. Carefully drop the doughnut into the oil and fry gently until the underside is golden brown.
19. Turn them over and repeat with the other side, then remove and place on a paper towel lined plate or baking sheet once they are ready. Set aside to cool.

Making the glaze/Assembling

20. Double boil all ingredients over low heat until smooth consistency or In a microwavable bowl, combine all ingredients and microwave in 10-second intervals, stirring after each until completely smooth.

21. Dip one side of the cooled doughnuts in the melted chocolate and set aside for the glaze to set slightly before dusting a generous amount of grated coconuts on the edges to mimic the look of Katakuri's signature scarf!
22. You can use white chocolate to draw fun designs on the surface or enjoy it as it is; best eaten preferably the same day with a cup of tea or coffee!

Extra

Tip! The scrap dough from cutting out the middle of the doughnuts can be fried to make doughnut holes, don't throw them away!

Other pictures of the process





















		