

CHOCOLATE MOCHA BROWNIES

I love Mochi, a Japanese rice cake made of mochigome (a short-grained glutinous rice). The rice flour is pounded into a paste and moulded into shapes. Mochi has such a rad texture – soft, chewy, bouncy. I also love a dark-chocolate brownie, and one of the ways to make it even chewier is by incorporating Mochi. These are dark and decadent!

Time: 1 hour

Serving: 12 brownies

- * 3½ Tbsp melted butter
- * 2 Tbsp canola oil
- * 4 Tbsp cocoa powder
- * 2¼ cups glutinous rice flour
- * 1 cup sugar
- * ½ tsp baking soda
- * ¼ tsp salt
- * Seeds from 1 vanilla pod (or 1 Tbsp vanilla extract)
- * 2 eggs, beaten
- * 150g dark chocolate, chopped

1 Preheat the oven to 180°C. Line a square baking tin with baking paper.

2 Mix 1 cup warm water with the butter, oil and cocoa.

3 Separately, put the rest of the dry ingredients in a mixing bowl, add the vanilla and mix through.

4 Add the wet cocoa mixture to the dry ingredients and mix.

5 Add the egg and mix through, then the chocolate chips and mix again.

6 Pour the brownie batter into the baking tin and bake for 45–50 minutes.

7 Remove from the tray and leave to cool on a rack before cutting into squares.

Tip: Grind some fun salt on top before you pop it in the oven. I love using pink Himalayan crystal salt.

