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| **Buchi Recipe**  Picture  ***INGREDIENTS:***   * **1 1/2 cups sweet rice flour** * **3/4 cup water** * **1/8 tsp salt** * **sweet red bean paste** * **sesame seeds** * **cooking oil**  |  |  | | --- | --- | | Picture | Picture | |  |
| ***HOW TO MAKE BUCHI:***   * **Mix the flour, salt and water together in a bowl. Knead together just enough to form into a dough.** * **Divide the ball into small pieces and shape it into a ball then flatten the middle of the dough with your thumb. Spoon 1 tablespoon of sweet red bean paste into the middle of the dough.** * **Wrap the dough around the bean paste. Pinch the edges together to seal and roll it until the shape is round.** * **Roll the shaped dough over the sesame seeds.** * **Heat the cooking oil in a deep pan. (350 deg F)** * **Fry the balls in batches in the hot oil until golden brown.** * **Serve hot. Enjoy!** | |