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Computer-generated mochi with a pinch of
human intervention

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Chapter I

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For the course Computational Creativity we were asked to enter **"The Great Bitwise Bake Off"** and build a recipe generator for cookies and/or cakes using an evolutionary algorithm approach. We decided that we like mochi (even though one of us had not tried it before - the SHAME), and focused our project on that. For a complete breakdown of our process, we refer you to our logbook.

We hope you enjoy the mochi it has created for you.

Muchi love.

Emma Boom

Sanne Dekker

& Linthe van Rooij

Chapter II

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serving size: 10

rating: 4.83

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- corn starch to dust surface
- 140 g glutinous rice flour
- 1 g salt
- 123 g ice cream of choice
- 1 g sweet black sesame paste
- 4 g cinnamon
- 35 g pickle
- 193 ml coconut milk



INSTRUCTIONS



1. Prepare the ingredients (if necessary):

If the pickle requires cooking, cook it first, then blend or mash into a puree.

2. Prepare the mochi dough:

In a microwave-safe bowl, mix the glutinous rice flour with the coconut milk and ingredients of your choice from the ingredients list. Microwave the combined dough for 90 to 120 seconds.

Stir the mochi mixture so the cooked and uncooked parts are evenly mixed.

Microwave again for 1 minute until the dough is slightly translucent and glossy.

3. Prepare the mochi filling:

In a small bowl, mix the remaining ingredients.

Portion out 8 scoops of filling, using a tablespoon or a cookie scoop, and set aside. If the filling is containing ice cream, set aside in the freezer.

Making the mochi:

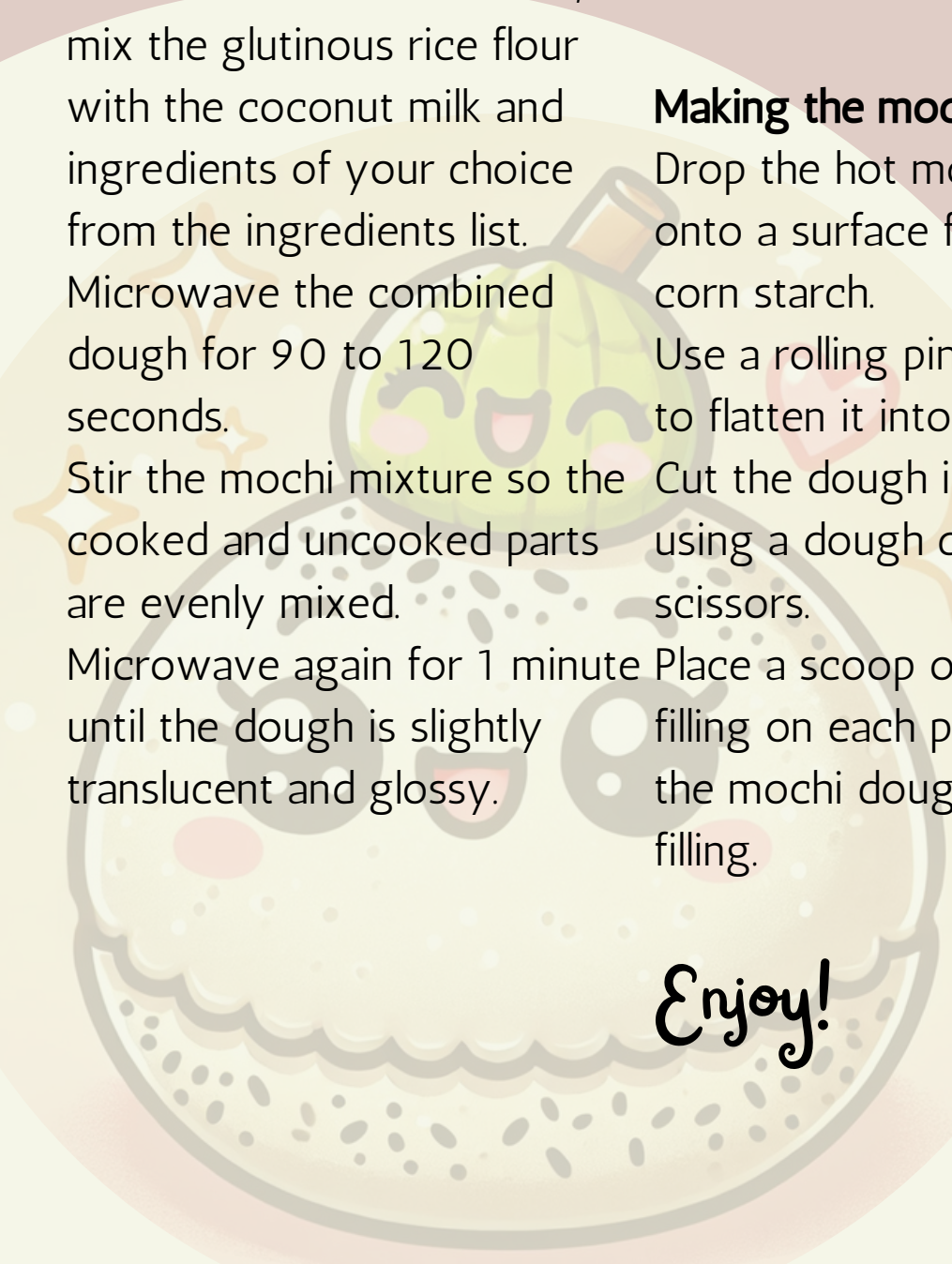
Drop the hot mochi dough onto a surface floured with corn starch.

Use a rolling pin or your hands to flatten it into a sheet.

Cut the dough into 8 pieces using a dough cutter or scissors.

Place a scoop of prepared filling on each piece and wrap the mochi dough around the filling.

Enjoy!



Chapter III

TRIPICORN PUCHIL LUTT

serving size: 10

rating: 4.86

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- corn starch to dust surface
- 122 g pineapple
- 80 g glutinous rice flour
- 145 ml water
- 1 g salt
- 65 g sugar
- 20 g mocha/coffee
- 26 g unsweetened cocoa powder
- 38 g brown sugar



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1. Prepare the ingredients (if necessary):

If the pineapple requires cooking, cook it first, then blend or mash into a puree.

2. Prepare the mochi dough:

In a microwave-safe bowl, mix the glutinous rice flour with the water and ingredients of your choice from the ingredients list. Microwave the combined dough for 90 to 120 seconds.

Stir the mochi mixture so the cooked and uncooked parts are evenly mixed. Microwave again for 1 minute until the dough is slightly translucent and glossy.

3. Prepare the mochi filling:

In a small bowl, mix the remaining ingredients.

Portion out 8 scoops of filling, using a tablespoon or a cookie scoop, and set aside. If the filling is containing ice cream, set aside in the freezer.

Making the mochi:

Drop the hot mochi dough onto a surface floured with corn starch.

Use a rolling pin or your hands to flatten it into a sheet.

Cut the dough into 8 pieces using a dough cutter or scissors. Place a scoop of prepared filling on each piece and wrap the mochi dough around the filling.

Enjoy!

Chapter IV

Chapter IV Caramel Pudding Caramel Pudding

serving size: 10

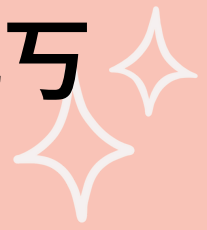
rating: 4.89

Ingredients

- corn starch to dust surface
- 94 g glutinous rice flour
- 178 ml water
- 45 g sugar
- 1 g salt
- 8 g cocoa powder
- 4 g pancake syrup
- 167 g vanilla pudding



INSTRUCTIONS



1. Prepare the mochi dough:

In a microwave-safe bowl, mix the glutinous rice flour with the water and ingredients of your choice from the ingredients list.

Microwave the combined dough for 90 to 120 seconds. Stir the mochi mixture so the cooked and uncooked parts are evenly mixed.

Microwave again for 1 minute until the dough is slightly translucent and glossy.

Making the mochi:

Drop the hot mochi dough onto a surface floured with corn starch.

Use a rolling pin or your hands to flatten it into a sheet.

Cut the dough into 8 pieces using a dough cutter or scissors.

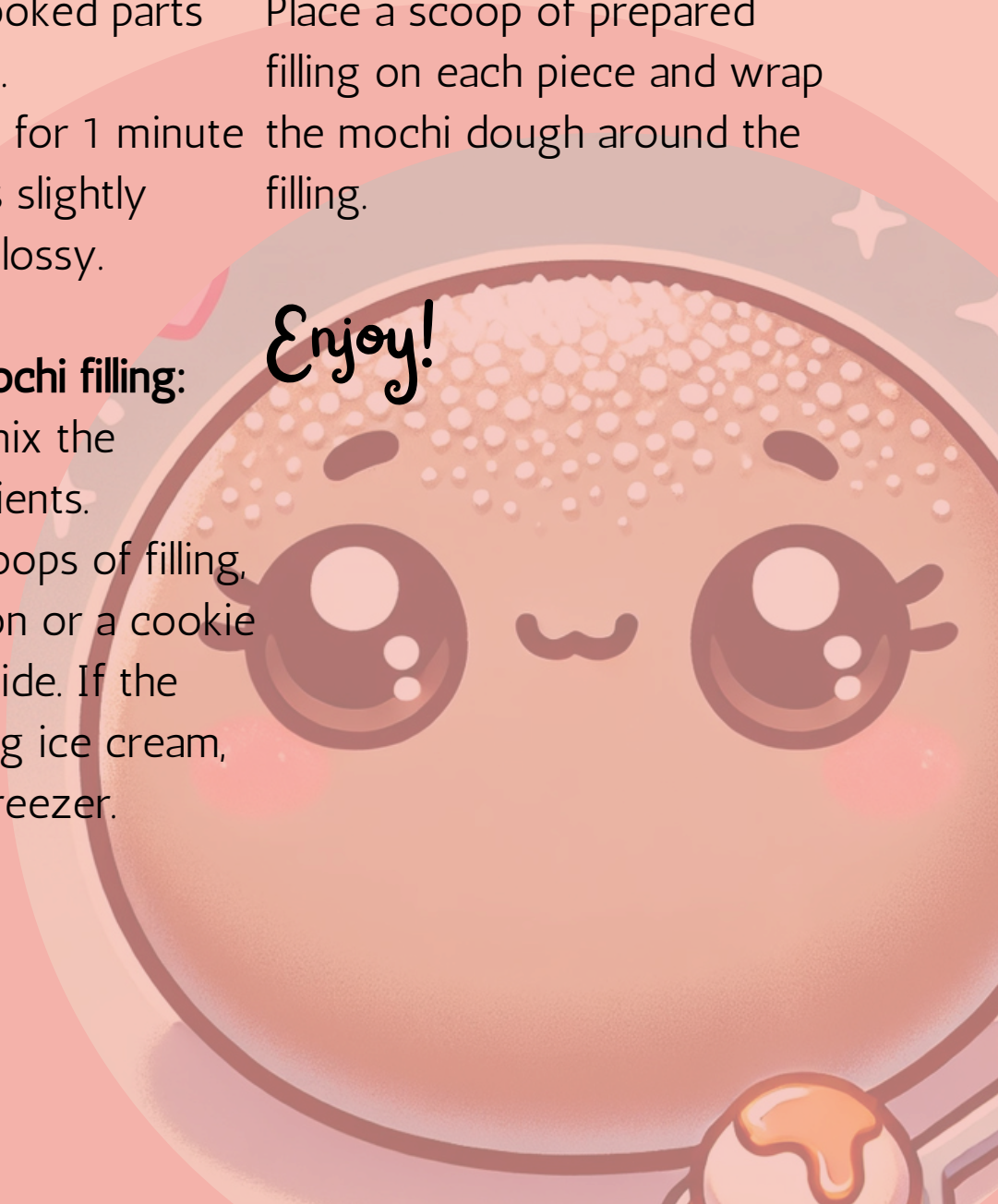
Place a scoop of prepared filling on each piece and wrap the mochi dough around the filling.

2. Prepare the mochi filling:

In a small bowl, mix the remaining ingredients.

Portion out 8 scoops of filling, using a tablespoon or a cookie scoop, and set aside. If the filling is containing ice cream, set aside in the freezer.

Enjoy!



Chapter V

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serving size: 10

rating: 4.77

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- corn starch to dust surface
- 8 g olives
- 134 g sweetened white bean paste
- 161 g glutinous rice flour
- 1 g fresh ginger
- 124 ml water
- 18 g white sugar
- 1 g salt



INSTRUCTIONS

1. Prepare the ingredients (if necessary):

If the olives requires cooking, cook it first, then blend or mash into a puree. If the fresh ginger requires cooking, cook it first, then blend or mash into a puree.

3. Prepare the mochi filling:

In a small bowl, mix the remaining ingredients.

Portion out 8 scoops of filling, using a tablespoon or a cookie scoop, and set aside. If the filling is containing ice cream, set aside in the freezer.

2. Prepare the mochi dough: Making the mochi:

In a microwave-safe bowl, mix the glutinous rice flour with the water and ingredients of your choice from the ingredients list. Microwave the combined dough for 90 to 120 seconds.

Stir the mochi mixture so the cooked and uncooked parts are evenly mixed.

Microwave again for 1 minute until the dough is slightly translucent and glossy.

Drop the hot mochi dough onto a surface floured with corn starch.

Use a rolling pin or your hands to flatten it into a sheet.

Cut the dough into 8 pieces using a dough cutter or scissors.

Place a scoop of prepared filling

on each piece and wrap the mochi dough around the filling..

Enjoy!

You too are now part of the

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