



Computer-generated mochi with a pinch of human intervention

By Emma Boom. Sanne Dekker & Linthe van Rooij
2024

口回几丁毛几丁写

I About

II Cinna-Sesame

Coco Mochi

III Tropicocoa

Mochi Latte

IV Choco Vanilla

Cloud Mochi

Chapter I

刊 日 日 日 丁

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 approach similar to that of PIERRE. 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

E Linthe van Rooij

Chapter II

serving size: 10

I 几G尺毛D I 毛几丁万

- 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



• 35 g pickle





| 几万丁尺山匚丁 | 回几万

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 Use a rolling pin or your hands cooked and uncooked parts are evenly mixed.

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 fridge.

Making the mochi:

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

to flatten it into a sheet. Cut the dough into 8 pieces Microwave again for 1 minute using a dough cutter or scissors.

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

Chapter III

serving size: 10

I 几G尺毛D | 毛几丁写

- corn starch to dust surface
- 122 g pineapple
- 80 g glutinous rice flour
- 145 ml water
- 1 g salt
- 65 g sugar



 26 g unsweetened cocoa powder

• 38 g brown sugar



| 几万丁尺山匚丁 | 回几万

1. Prepare the ingredients (if 3. Prepare the mochi filling: necessary):

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

blend or mash into a puree Portion out 8 scoops of filling, using a tablespoon or a cookie

2. Prepare the mochi dough: scoop, and set aside. If the filling is containing ice cream, set aside

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:

in the fridge.

In a small bowl, mix the

remaining ingredients.

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.

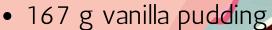
Enjoy!



serving size: 10

I 几G尺毛D I 毛几丁写

- 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





| 几万丁尺山匚丁 | 回几万

1. Prepare the mochi dough:

In a microwave-safe bowl. mix the glutinous rice flour

of your choice from the

ingredients list.

Microwave the combined

dough for 90 to 120 seconds. scissors.

Stir the mochi mixture so the cooked and uncooked parts

are evenly mixed.

Microwave again for 1 minute filling. until the dough is slightly

translucent and glossy.

Making the mochi:

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

with the water and ingredients Use a rolling pin or your hands to flatten it into a sheet.

Cut the dough into 8 pieces using a dough cutter or

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

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 fridge.

You too are now part of the

爪回二十十 爪回几万丁毛尺万

