



爪回仁廿一 爪回几与丁毛尺与



Computer-generated mochi with a pinch of
human intervention

By Emma Boom, Sanne Dekker & Linthe van Rooij
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|-----|------------------------------|
| I | About |
| II | Cinna-Sesame
Coco Mochi |
| III | Tropicocoa
Mochi Latte |
| IV | Choco Vanilla
Cloud Mochi |

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 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

& Linthe van Rooij

Chapter II

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serving size: 10

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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



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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 fridge.

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

芋泥大福 | 巧克力 椰子大福 | 巧克力

serving size: 10

芋泥大福 | 巧克力

- 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 fridge.

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 Candy Making Candy Making Candy Making

serving size: 10

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.

Enjoy!

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

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