

# Mitarashi Moffle

- Rice cake waffle with sauce -

A "Moffle" is a coined word for "Mochi waffle", a Mochi rice cake cooked in a Belgian waffle iron. Mitarashi sauce is a Japanese sweet and salty glaze. This Moffle is a traditional taste of Japan. Gluten-free, dairy-free and vegan.

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From Japan

## Ingredients

### For Mitarashi Sauce

- 4 TBS of water
- 4 TBS of **Mirin** (sweet Sake)
- 2 TBS of maple syrup
- 2 TBS of **Tamari** (gluten-free soy sauce)
- 1 TBS of **Kuzu** (Kuzu root starch), pre-mixed with 2 TBS of water

### For "Moffle"

- 3 pieces of **Genmai Mochi** (brown rice cake) slab(s)

## Instructions

1. Combine water, Mirin, maple syrup and Tamari in a pan.
2. Cook over low to medium heat. Combine Kuzu root starch and water in a separate bowl, and mix well in advance.
3. Add the mixture to the pan and keep whisking until the sauce becomes thick and heavy. Remove from the heat.
4. Meanwhile, warm a waffle iron over low to medium heat.
5. Cut the Mochi slab into two.
6. Bake them in the waffle iron for 3 - 5 minutes, until they become lightly brown.
7. Flip the iron and bake for another 3 minutes.
8. Pour Mitarashi sauce on top of the warm Moffle and serve immediately.

## Mitarashi Moffle

 YouTube [MUSO from Japan](#) 



Kuzu



Organic  
Mirin



Genmai  
Mochi



Organic  
Tamari