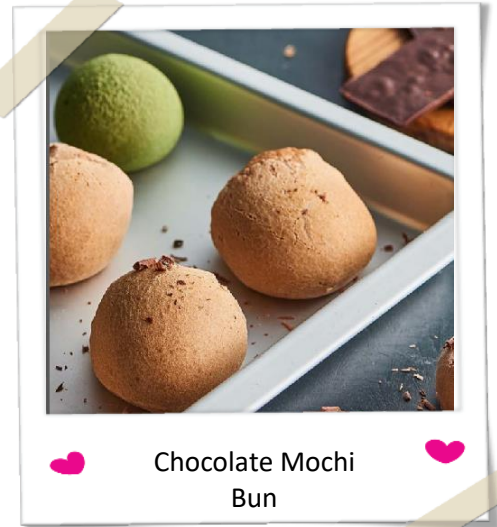


Chocolate Mochi Bun

Ingredients

100g	Korean Mochi bread premix flour
70g	Milk
15g	Butter
1 no.	Egg
20g	Sugar
3g	Salt
20g	Cocoa Powder



Method

1. Using FOTILE microwave HW25800K-C2GT, melt the butter and let it cool down for awhile. Meanwhile, you may beat the eggs.
2. In a separate bowl, put in Korean mochi bun premix flour, milk, sugar, salt, egg and mix well.
3. Pour in melted butter and cocoa powder. Then, knead it into a dough.
4. Separate and knead them into smaller dough (around 30g)
5. Put them into a preheated FOTILE oven KSG7002A on the 3rd rack at 180C for 20 minutes.
6. Its ready to serve!