



PROCEDURE TEXT

EXERCISE

MATCH THIS PROCEDURE TEXT INTO A GOOD STRUCTURE!

A.

Ingredients:	Equipments:
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<ul style="list-style-type: none"> • Small bowl • Large bowl • Spoon • Plastic wrap • Rolling pin • Dusting flour (e.g., cornstarch, rice flour) 	<ul style="list-style-type: none"> • 1 cup glutinous rice flour • 1/2 cup water • 1/4 cup sugar • 1/4 teaspoon salt • Food coloring (optional) • Mochi filling (e.g., red bean paste, ice cream)
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B. STEPS

REARRANGE INTO A GOOD STEP!

Prepare the mochi dough: In a small bowl, combine the water, sugar, and salt.
Dust with flour: Dust the mochi with a light layer of flour to prevent sticking.
Serve or store: Serve the mochi immediately or store them in an airtight container in the refrigerator for up to a week.
Combine with flour: Pour the wet ingredients into the glutinous rice flour and stir until a dough forms.
Knead the dough: Transfer the dough to a clean work surface and knead for 5-10 minutes,
Enclose the filling: Bring the edges of the dough together and pinch them closed to enclose



