



PROCEDURE TEXT

EXERCISE

MATCH THIS PROCEDURE TEXT INTO A GOOD STRUCTURE!

A.

Ingredients:	Equipments:

<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)
--	--

B. REARRANGE INTO A GOOD STEP!

STEPS	DRAG IT HERE
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.	





Yayasan Yohannes Gabriel
SMP KATOLIK SANTO YUSUP

NPSN : 20534786 – Terakreditasi “A”
 Jalan Niaga 15 Telp. 0321 – 321064 Kota Mojokerto
 Email : smpk_styusupmr@yahoo.co.id Web. <https://smpksantoyusupmr.sch.id>



AD MAIOREM DEI GLORIAM – TERBAIK – MENJADI BERKAT – JOOOSH – COMPASSION – COMPETENCE - CONVICTION

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 the filling.	
Roll into a ball: Roll the mochi into a ball again.	
Divide the dough: Divide the dough into equal-sized pieces, depending on your desired mochi size.	
Shape the mochi: Roll each piece of dough into a ball.	
Add filling: Place a spoonful of your desired filling in the center of the flattened dough.	
Flatten the mochi: Place a ball of dough on a lightly floured surface and flatten it with your palm.	

