

## Making Omochi (Rice Cake)

There is a so-called Rice Cake Machine which has same kneading mechanism of bread maker. Long time ago before I started using a KitchenAid stand mixer, I had used a regular bread maker which blade is at bottom to make Omochi.

It became unusable because the rotation blade connected to motor is attached at the bottom of the bowl and the motor oil started leaking through the driving rod and mixed with Omochi or bread. So bad! This structure has fatal defect. The same thing can be found on top loading washer. Maytag side loading washer is much better.

KitchenAid mixer installs the motor topside and the driving rod never touch the foodstuff. Safe for professionals.



Regular Omochi/Bread Maker  
Blade Driving Mechanism (Bottom drive)



KitchenAid  
Blade Driving Mechanism (Top drive)



10 cups Rice Cooker (Panasonic SR-GP18P)



4 cups sweet rice + 3 cups water soak for 24 hours



Cooked (Regular rice cooking mode)



Move sweet rice cooked to KitchenAid stand mixer bowl



Ready to knead by KitchenAid stand mixer



Kneading done



Mochiko (Cake powder) spread on board not to stick



Omochi dropped on board from bowl by wet rice scoop



Mochiko was sprinkled on Omochi



Extend making a rectangle by applying pressure



Curing covered by paper towel for 2 hours



Cut by 14" long blade cutter



Stored in a plastic box with lid



14" long blade cutter



Wet rice scoop (Rice scoop dipping in water in a mug)