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Thread: [The Empire | Dango Challenge](#)

King Cin - March 10, 2014, 12:14 pm

[IMG]<http://imageshack.us/a/img90/6030/bannermo.gif>[/IMG]

Before we begin, I don't want the question "Why did you release this under The Empire's name or something similar, I just like that shiny little horse.

Hello AA section, I thought it would be a funny idea to go 3D once, and make dango's. I did it a while ago, and I was statisfied with the outcome. Unfortunately I don't have the pictures anymore, but I want to challenge you guys to try to make some :)

What you'll need:

1 1/3 cup joshinko (rice flour) (You can use regular flour, it will taste different and it'll be more difficult to make, but it works out)

3/4 cup hot water

for mitarashi sauce:

2/3 cup water

1/2 cup sugar

2 1/2 Tbsp soy sauce

1 1/2 Tbsp katakuriko starch or cornstarch, mixed with 1 1/2 Tbsp of water

Bamboo skewers or something else to put them on.

Recipe taken from: <http://japanesefood.about.com/od/japanesedessertsweet/r/kushidango.htm>

Preparation will also come from the same link.

Preparation:

Put rice flour in a bowl

Gradually pour hot water over the rice flour.

Mix it using a spatula until combined.

Knead the dough with hands until smooth.

Divide the dough into small pieces and roll into small balls.

Place the dumplings in a preheated steamer and steam them on high heat for about 10 minutes.

Cool the dumplings and put dumplings on skewers. (*3 or 4 dumplings for a skewer)

To make mitarashi sauce, mix water, sugar, and soy sauce in a sauce pan.

Bring to a boil on medium heat.

Pour the katakuriko starch mixture in the sauce, stirring well.
Bring to a boil again and stop the heat.

Grill the skewered dumplings until slightly grill-marked.

Brush mitarashi sauce over dumplings.

I plan on making some dango's again in the future, I just thought it'd be fun to share this with all of you, and hopefully some of you will try this.

Click for a memory!
Spoiler ([Click to View](#))

[img]http://img4.wikia.nocookie.net/__cb20131123225151/clannad/es/images/e/ee/DangoDaikazoku.png[/img]

Gladly - March 10, 2014, 1:16 pm

This looks like a great idea, I would totally do it if I had any skewers laying around (and if I could cook).

OT: I shed a tear as soon as I clicked that spoiler.

KinGxKeV - March 10, 2014, 3:17 pm

Well I guess I'm going shopping early!! XD

Black Reaper - March 10, 2014, 8:01 pm

wow, the empire on AA with their thread style.

Bookmarked, i might try that recipe someday.

Seduction. - March 10, 2014, 8:02 pm

Very clean thread! I'll definitely be looking at this again ^~^