

<https://www.justonecookbook.com/strawberry-daifuku/>

Ichigo Daifuku (Strawberry Mochi)

INGREDIENTS

- 6 strawberries
- 5.3 oz red bean paste (anko) - *you can buy this in an Asian market as "koshian" or make your own*
- ~1 cup shiratamako or mochiko (glutinous rice flour/sweet rice flour) - *measure 1 cup and remove 2 Tbsp to be precise*
- 2 Tbsp sugar
- ¾ cup water
- potato starch/cornstarch (for dusting)
 - *Christina's note: I substituted with extra mochiko*



Before you begin: the recipe's author recommends that even if you want more you should make these in batches of 6, rather than doubling the recipe. I agree, since you want the mochi to be warm/malleable while shaping it around the strawberries.

INSTRUCTIONS

1. Rinse, dry, and hull the strawberries.
2. Divide anko into 6 same size balls. Anko gets sticky on your hands, so wash your hands and dry completely each time you make a ball.
3. Wrap the strawberries with anko. Leave the tip of the strawberry uncovered. Wash your hands and dry completely each time you wrap a strawberry with anko.
4. In a medium microwave-safe glass bowl, mix mochiko and sugar with a whisk.
5. Using a silicone spatula, slowly add water in 3 parts and stir until the mixture has reached a thick consistency. Cover loosely with plastic wrap.
6. First, microwave 1 minute. Mix well with a wet silicone spatula. The mixture is still whitish and floury.
7. For the second time, microwave 1 minute again, and mix well with the wet silicone spatula. Now it starts to resemble mochi, but there are still some floury parts.
8. For the last time, microwave only 30 seconds. Now the mochi mixture should look translucent.
9. Sift corn starch (or mochiko) on the tray and put the mochi on top. Fold the mochi in half one time so it won't be as sticky and then divide into 6 equal pieces.
10. Put some corn starch (or mochiko) on your hands and flatten and expand each mochi into a 3" (7.6 cm) round or square. Put the anko covered strawberry on top of it, with the tip facing down.
11. Cover the strawberry from all sides, using your thumb to hold the mochi on top. When all sides of mochi meet at the top, twist and close. Hold the mochi with both hands and form into nice round shape. Repeat the process for the remaining mochi.
12. Serve at room temperature. Keep the leftovers in an airtight container and store at room temperature. Do not put in the refrigerator as it becomes hard. The daifuku mochi must be consumed within 2 days.

<https://www.justonecookbook.com/how-to-make-anko-red-bean-paste/>

Anko (Red Bean Paste)

NOTE: Anko (or An) is sweet red bean paste, made from azuki (sometimes written as adzuki) beans. You can enjoy it with a chunky texture (Tsubuan) or smooth (Koshian). I blended mine, so it would be Koshian. You can freeze your anko for 2 months, so in the video I made a double batch in order to have enough to cover 18 strawberries and still have some left over. The amounts in this recipe are what was listed on the Just One Cookbook site.

INGREDIENTS

- 7 oz azuki beans
- Water
- $\frac{3}{4}$ - 1 cup sugar
- $\frac{1}{2}$ t kosher or sea salt (use $\frac{1}{4}$ t for table salt)

INSTRUCTIONS FOR KOSHIAN (Smooth Textured Anko)

1. Rinse azuki beans and discard broken ones.
2. Transfer the drained azuki beans to a large pot. Add water till 1-2 inches above azuki beans. Turn the heat on high. Bring the water to boil over medium high heat.
3. Once boiling, discard the water and put the azuki beans back into the same pot. Add water till 1-2 inches above azuki beans.
4. Bring the water to a boil over medium-high heat. Once boiling, put an otoshibuta (drop lid) over the azuki beans (Otohibuta will prevent the beans from dancing around too much). Turn down the heat to medium-low and keep it simmering for the next 1 to 1.5 hours.
 - a. *Christina's note: I didn't have a drop lid, so I just let my beans simmer without it.*
5. Water will evaporate so you need to keep adding water so the beans are submerged. After 1 hour, pick one bean and mash it with your fingers. If it is mashed easily, it's done.
6. Drain the azuki beans over a sieve, reserving some cooking liquid.
7. Transfer the beans to a food processor. Add 1-2 Tbsp cooking liquid if necessary and run the food processor until the beans become a fine paste.
8. Transfer the bean paste back into the same pot. Turn the heat to medium-low heat and add half of the sugar. Mix well with the bean paste. Once sugar is dissolved, add the rest of the sugar.
9. Let the moisture evaporate, stirring constantly. Add the salt. When you can draw a line on the bottom of the pot, turn off the heat. Don't worry if it's still loose; Anko will continue to thicken as it cools.
10. Transfer to a flat baking sheet to let cool completely. Koshian is ready to use.

STORAGE: If you're not using the red bean paste right away, you can transfer the red bean paste in an airtight container and store in the refrigerator for up to 3-4 days or in the freezer for up to 2 months. You can also divide and wrap 100 g of red bean paste in a plastic wrap and store it in a freezer bag.