



March 2022

Daifuku Mochi

Nothing compares to the fluffy and chewy texture of freshly made mochi! A popular Japanese sweet, Daifuku is a large mochi stuffed with sweet red bean paste. Try making this with your loved one this White Day; you can also add a fresh strawberry to the filling for an extra touch of romance. *Chef's Kiss*

<p>45 MINUTES</p>	<p>4 SERVINGS</p>
<p>5 INGREDIENTS</p>	<p><i>🍡🍡🍡🍡</i> SPICE LEVEL</p>



Daifuku Mochi

INGREDIENTS

- 3/4 c sweet rice flour
- 1/2 c potato starch
- 3/4 c water
- 1 1/2 c canned azuki (red bean) paste
- 1/4 c sugar

DIRECTIONS

1. Combine sweet rice flour and sugar in a medium sized bowl and whisk together. Add in water and mix well.
2. Steaming method: place bowl into a steamer basket and cover the lid with a towel to catch the condensation. Steam for 15 minutes, stirring the contents halfway during cooking. Tip: the mochi should look almost translucent when cooked!
3. Microwave method: cover bowl with plastic wrap and microwave 30 seconds at a time until mochi is finished cooking (approximately 2 minutes), stirring the contents in between each time.
4. Cover the work surface with parchment paper and generously dust with potato starch. Place cooled mochi on top and sprinkle more potato starch to prevent sticking. Roll out mochi to a thin layer and refrigerate for until mochi is set (no more than 15 minutes.)
5. Cut out the mochi with a 3.5" round cookie cutter. Scoop one rounded tablespoon of red bean paste onto the mochi wrapper. Pinch the four corners of the mochi together to seal it. Repeat this process for each wrapper.
6. Serve and enjoy! Store leftover mochi in an airtight container and consume within two days



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