
Easy Daifuku

Description

This daifuku is a treat for girls day in March (3/3), children's day in May (5/5) or at any celebration, we can always find excuses to enjoy this delicious dessert!

Total time: 35 min Yield: 8 servings

Ingredients

1 1/2 cup mochiko flour
3/4 cup sugar
1 1/2 cup water
potato starch (as needed)
12 to 14 oz koshi an or shiro an
8 strawberries (take off green tops)

Prep Time: 35 min Cooking Time: 0 minutes Total Time: 35 min

Instructions

Place the mochiko, sugar and water in a bowl, mix well until a smooth paste forms. Steam for eight minutes or microwave for three to four minutes and stir well. Dust with potato starch and place the mochi on a parchment paper lined pan and roll it into 5/16" thickness then set aside to cool.

Once cooled, punch out circles about 3" in diameter, place 2 to 3 tablespoons of koshi an in the center of the circle, press the strawberry point side down into the koshi an, pull up the sides of the mochi circle and pinch together locking in the strawberry and an in a rounded pyramid shaped daifuku. Place the pinched side down to ensure it stays together. Enjoy at room temperature or refrigerate for up to three days.

Recipe brought to you by:

Chef Grant Sato