

Ichigo Daifuku (Fresh Strawberry Mochi)

Level: Medium

Prep, Cool & Assemble Time: 1.5 to 2 hours

Serves: 8 to 12 pieces

Cooking Time: 10 minutes



1 (18. oz.) can Koshian (smooth, sweetened red bean paste)

8 to 12 fresh strawberries (see Notes below)

2 cups mochiko (sweet rice flour)

1 cup white granulated sugar

2 cups water

1 tsp. pure vanilla extract

1 (10 oz.) package Katakuriko (potato starch)



- In a medium sized bowl, mix the koshian so the liquid and beans are fully combined, cover, and place in the refrigerator overnight.
- The next day, line a medium baking pan with parchment paper. Roll the cold koshian into balls the size of the strawberries, and place the koshian balls on the parchment paper about an inch apart. (Make as many koshian balls as you have strawberries. FYI, if you use large strawberries, you may have leftover koshian.) Place the pan of koshian balls back in the refrigerator.
- Prep the fresh strawberries by rinsing them clean, pat completely dry with a paper towel, and remove all leaves and stem. Set aside in refrigerator.
- In a large bowl, mix the mochiko flour, sugar, water, and vanilla extract until combined. Pour into a microwaveable tube pan that has been sprayed with non-stick cooking spray (see Picture #1). Cover tightly with plastic wrap. Cook in the microwave on Medium High heat for 10 minutes. Remove the plastic wrap carefully, and cool completely in the pan on a wire rack.
- While the mochi is cooling, get the strawberry filling ready. Place one strawberry in the center of a koshian ball and with your clean fingers, wrap and pat the koshian around the strawberry leaving the tip of the strawberry uncovered. Place the covered strawberry back on the parchment paper. Repeat with remaining strawberries (see Picture #2) and place back in refrigerator until ready to assemble.
- When cooled, loosen mochi by running a plastic knife around the edges of the pan. Using the same knife, cut mochi into 8 to 12 pieces, depending on how many strawberries you've prepared. Generously dust your hands with katakuriko, and with your fingertips gently flatten out mochi pieces into squares. Place one koshian covered strawberry in the center of the mochi, tip side down, and wrap the strawberry with the mochi gently, pinching the mochi with your fingertips wherever the mochi ends meet. This will close

the mochi ball. If at any time the mochi gets too sticky for your hands, re-dust your palms and fingertips with katakuriko. Roll the closed mochi ball in a plate of katakuriko and shake off any excess. Repeat for remaining covered strawberries.

- An alternative and easier way to make this dessert is to fill the mochi squares with just the koshian balls (no strawberries - see Picture #3), but before serving, slice the koshian-filled mochi balls down the center and place a fresh strawberry between the folds.
- Consume these right away. Can be refrigerated for one day but no longer than that.



Picture #1



Picture #2



Picture #3

Notes:

- Use small strawberries if you can. Larger fruit tend to be harder to handle when assembling.
- For a cute presentation, place fresh strawberry mochi in cupcake liners or in a bento box.

