

# Ichigo Dango



02-Oct-2022

Level: Easy

Makes: about 14 skewers

(or approx. 3.5 dozen dango)

Prep Time: 1 hour

Cooking Time: 40 minutes



## Mochi balls:

1 cup + 3 Tbsp. shiratama ko (glutinous rice flour or sweet rice flour), (see Notes)

$\frac{3}{4}$  cup + 1 Tbsp. jyoshin ko or joshin ko (rice flour), (see Notes)

$\frac{1}{2}$  cup white granulated sugar

$\frac{3}{4}$  cup hot (boiled) water

Wooden skewers, to hold mochi balls

## Garnish:

1 (18 oz.) can koshian, refrigerate to thicken

About 7 large fresh strawberries

Multi-colored sprinkles (optional)

## Recommended Tools:

Skimmer spoon or strainer ladle

Large baking sheet pan

*To prepare mochi balls:* In a large bowl, whisk together the shiratama ko, jyoshin ko, and sugar. Add the hot water in 3 increments,  $\frac{1}{4}$  cup at a time (do not add the  $\frac{3}{4}$  cup hot water all at once), stirring mixture with a rice paddle after each addition. Mix to combine (mixture will be thick and stiff). Place a large piece of parchment paper on your countertop and dump the flour mixture on it. Knead the flour mixture until all ingredients are thoroughly combined. Using a 1 teaspoon measuring spoon, scoop a heaping (not leveled) amount of flour mixture, and with your fingers and palms, roll the flour mixture into smooth balls (see photo on right), (also see Notes).



*To cook mochi balls:* Pour a small amount of water in a large baking sheet pan, just to wet the bottom of the pan. Set aside. Fill a large pot with water and bring to a boil. Depending on the size of your pot, drop about a dozen mochi balls into the boiling water, but do not overcrowd the pot. Cook mochi balls for 9 to 10 minutes (they are done when they rise and float to the top but I like to cook them for an additional 1 to 2 minutes after they rise). Using a skimmer spoon/strainer ladle, remove the mochi balls from the boiling water and drop into an ice bath for 1 minute. Remove mochi balls from ice bath and place on wet baking sheet pan. Repeat with remaining uncooked mochi balls. After all mochi balls are cooked, put 3 or 5 (always odd numbers) mochi balls per skewer. Pat mochi balls dry with a paper towel (it will be sticky).

*To garnish mochi balls:* Place refrigerated koshian in a piping bag fitted with a star tip. Squeeze anko into star or swirl shapes on top of skewered mochi balls. Rinse strawberries and pat dry with a paper towel. Remove stems and cut into small pieces. Place cut strawberries on top of anko, to your liking. Top with multi-colored sprinkles, if desired. Serve immediately. Best eaten on the day made.

Notes:

- Shiratama ko and jyoshin ko can consistently be found at Nijiya Market - University Ave. I have also seen these two rice flours at Marukai Wholesale Mart and Don Quijote - Kaheka, but most times the shiratama ko is not in stock.



Shiratama Ko



Jyoshin Ko

- You can roll the mochi balls larger than 1 tsp. if you prefer, however, you have to boil the mochi balls longer in order for the middle to be cooked. For 2 tsp.-sized mochi balls, I would recommend cooking for 14 to 16 minutes.
- Koshian is smooth (or strained) sweetened red bean paste. You may substitute with tsubushian, which is a chunky (or mashed) sweetened red bean paste. I use koshian because it is easier to pipe with.

