Ichigo Daifuku (Strawberry Mochi) Recipe

This recipe makes 6 ichigo daifuku.

Ingredients:
- 6 Strawberries
- Red bean paste
- ¾ Cup Mochiko
- 2 Tbsp Sugar
- 150 mL Water
- Cornstarch

Directions:
1. Rinse, dry, and hull the strawberries.
2. Divide the red bean paste into 6 small balls (about the same size as the strawberries).
3. Wrap the strawberries in the red bean paste
   a. It may be helpful to wash your hands in between each strawberry as the red bean paste gets sticky.
   b. Set aside.
4. In a microwave-safe bowl, mix mochiko and sugar.
5. Using a silicone spatula, slowly add the water in three stages. Stir until it has reached a thick consistency.
6. Cover the bowl loosely with plastic wrap and microwave for one minute. Mix well with a wet silicone spatula.
7. Cover and microwave again for one minute. Mix well with a wet silicone spatula.
8. Cover again and microwave for 30 seconds. The mochi should look translucent.
9. Dust a cutting board or your work surface with cornstarch. Place the mochi on cornstarch covered surface.
10. Using a silicone spatula or kitchen scraper, divide the mochi into 6 equal pieces.
11. Put some cornstarch on your hands and flatten into a 3-inch piece.
12. Place the red bean covered strawberry on it, point-side down.
13. Start covering and wrapping the strawberry on all sides. Twist and close where all sides of the mochi meet. Repeat with remaining strawberries.

*Notes: Consume the strawberry daifuku within 2 days.

To view the original recipe from Just One Cookbook, click [here](#).