

## **Chinese Shaved Ice (*Bao Bing*)**

<http://userealbutter.com/2013/09/18/chinese-shaved-ice-bao-bing-recipe/>

shaved ice (or blended ice)  
chilled sweet red bean soup  
chilled sweet peanut soup  
brown sugar syrup  
coffee syrup  
green tea mochi (or plain, or whatever flavor you like)  
boba (pearl tapioca), follow package instructions  
fresh fruit, cut into large dice  
ice cream (vanilla, fruit flavors, whatever you prefer)  
sweetened condensed milk

Place shaved ice in a bowl. Pile your favorite combination of toppings on the ice. Serve.

### **sweet red bean soup**

1/2 cup adzuki beans, dried  
4 cups water (more as needed)  
1/4 cup sugar (more or less to your preference)

Soak the beans in water overnight. Drain and rinse the beans. In a 3 quart saucepan, combine the adzuki beans with 4 cups of water and set to boil over high heat. When the water reaches a boil, let it continue for a minute. Reduce the heat to a simmer and cover the pan (take care that it doesn't boil over – ugh, what a mess). Let the beans simmer for about 90 minutes or until they are soft enough that they are almost falling apart (I simmered mine for 2 hours, but I'm at elevation). When the adzuki beans are done, remove from heat and stir in the sugar. You can either leave the beans as they are, blender all of the soup, or only blender half of the soup/beans. Totally up to you.

### **sweet peanut soup**

6 oz. peanuts, shelled  
4 cups water  
1/4 cup sugar  
2 tbsps coconut milk

Soak the peanuts in a large bowl of water overnight and make sure none are sticking out of the water. If there are skins on the peanuts, they will come off after soaking them. When done soaking, rinse the peanuts and drain all of the excess water off. Place the peanuts in a pressure cooker and add the 4 cups of water. Pressure cook the peanuts on high heat for 15 minutes. Reduce the heat to medium and cook for 30-40 additional minutes. Remove from heat and let the pressure cooker cool naturally (natural release). Remove the lid of the pressure cooker and heat the soup over medium heat. Add sugar to taste. The peanuts should be completely soft after all of that time in the pressure cooker. If they aren't, let them boil until they reach a creamy fall-apart texture. Add coconut milk and let the soup return to a boil for a minute. Remove from heat.

**brown sugar syrup**

1/2 cup dark brown sugar, packed  
1/3 cup water

Place sugar and water in a small saucepan. Stir over high heat until the sugar has dissolved. Bring to a boil and boil for a minute. Turn off the heat and let cool. Chill the syrup in the refrigerator.

**coffee syrup**

1 cup double strength coffee (brew with twice the grounds)  
1/2 cup sugar

Combine the coffee and sugar in a small saucepan over medium-low heat. Stir until the sugar dissolves. Let it barely simmer over medium-low heat for 20 minutes. Remove from heat and let cool. Refrigerate.

**green tea mochi**

1 cup glutinous rice flour  
1/2 tsp matcha green tea powder  
3/4 cup water  
1/4 cup sugar  
1-2 cups potato starch or cornstarch

In a medium bowl, whisk the rice flour and matcha powder together. Stir in the water until smooth. Stir in the sugar. Cover the bowl with plastic wrap and microwave the mochi batter on high power for 2 minutes (give it a stir after 1 minute to prevent burning). Stir the mochi and cook 30 seconds at a time until there is no more liquid in the mochi and it is sticky as all get out. Layer potato starch or cornstarch on a rimmed baking sheet or pan. Scrape the mochi onto the starch. Sprinkle more starch over the mochi and begin to press the mochi out to a square or circle of 1/4-inch thickness. Cut the mochi into 1/2-inch strips. Cut the strips into 1/2-inch square pieces.