

Strawberry Daifuku Mochi

<http://userealbutter.com/2011/06/16/strawberry-daifuku-mochi-recipe/>
from [Chocolate and Zucchini](#)

3 1/2 oz. (100 g) glutinous rice flour
1/4 cup (50 g) sugar
2/3 cup (150 ml) water
2 cups (or more) of potato starch (or cornstarch, but I prefer potato starch)
a dozen ripe small strawberries* (preferably organic), washed, hulled & patted dry
1/4 – 1/2 cup sweet azuki bean paste

* I just want to let you know that I doubled the recipe because my strawberries were mostly ginormous.

Mix the rice flour, sugar, and water together in a glass or pyrex bowl. Work out the lumps until smooth. Place bowl in microwave oven and set on high for a couple of minutes. Stir the mixture and cook on high for another two minutes. Continue until the dough becomes thick and translucent (i.e. no longer chalk white). It will get hot too, so be careful. If you don't have a microwave, you can steam the mochi or put it in a rice cooker to achieve the same results (see [Clotilde's post](#)). Spread the potato starch on a large rimmed baking sheet. Pour the contents of the bowl onto the potato starch. Cover the top of the mochi with potato starch and gently pat it down to flatten it. Cut the mochi with a pastry cutter or knife into a dozen pieces. Stretch a piece of mochi out gently with your fingers and place a small amount of azuki paste in the center. Set a strawberry, tip down, on the mochi and pull the edges up around the berry. Twist the tops and press together to seal. Shape the mochi into a little sphere and set it seam-side down. Dust with some potato starch. Serve. Makes 12 strawberry mochi.