Desserts / Japan

Daifuku Mochi

Pillowy rounds of sweet glutinous rice dough — chewy and yielding like nothing else on earth — stretched thin around a generous ball of sweet red bean paste until the filling is completely enveloped and the seam is sealed tight. Dusted in rice flour so the skin stays soft and dry to the touch, each piece is a quiet study in contrasting textures.

Time 60 min **Servings** 4

What you'll need.

- ☐ 1 cup Mochiko (glutinous rice flour)
- ☐ 0.75 cup Water
- ☐ 0.5 cup Katakuriko or cornstarch (dusting)
- ☐ 0.25 cup Caster sugar
- ☐ 1 cup Tsubuan or koshian (sweet red bean paste)
- ☐ 1 tsp Matcha powder (optional tint)

Let's make it.

01 In a microwave-safe bowl, combine mochiko, sugar, and water (add matcha now if using). Whisk until completely smooth and no dry powder remains. The batter will be thin and milky-white.

02 Loosely cover the bowl with plastic wrap. Microwave on high for 1 minute. Remove, stir vigorously with a wet silicone spatula. Microwave again for 1 minute. Stir again. Microwave for a final 30–60 seconds until the dough is fully translucent and sticky throughout, with no white, raw-looking patches. Alternatively, steam over boiling water for 20 minutes, stirring halfway through.

03 While the mochi is still warm (it becomes stiffer as it cools — work quickly), portion the bean paste into balls of about 25 g each (roughly 1 tbsp). Set aside. Dust your work surface and hands generously with katakuriko. Divide the mochi into 8–10 equal portions with a bench scraper or oiled scissors. Flatten each piece into a disc 7–8 cm across using floured fingertips or a rolling pin. Place a bean paste ball in the centre, gather the edges of the mochi disc up around it, and pinch firmly to seal the seam.

04 Rest the completed daifuku at room temperature for 20–30 minutes to allow the surface to dry slightly and the filling to settle. Do not refrigerate — cold hardens mochi to an unpleasant rubbery stiffness. Serve within 8 hours of making; mochi stales quickly at room temperature.

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Servings are an estimate; check quantities in the source recipe.
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