

Mochi Pearls Red Bean Soup

Makes 4- 6 servings

February 2025

Lunar New Year

1 cup dried red beans (azuki beans)
¼ cup crushed rock sugar
½ teaspoon lemon zest
½ teaspoon orange zest

1 cup glutinous rice flour
1 teaspoon sugar
1/3 – ½ cup warm water

1. Rinse red beans and drain. Soak in water to cover by 3 inches overnight. Drain and add beans and 3 cups water to a pot. Bring to a boil and simmer for 1 hour. Add ½ to 1 cup of water as needed during cooking.
2. When beans are soft and mushy, blend until smooth with an immersion blender. Add rock sugar and stir until dissolved. Add lemon and orange zests.
3. While red beans are cooking, mix glutinous rice flour and sugar in a bowl. Stir in 1/3 cup warm water and mix until a dough begins to form. Add remaining water if the dough is too dry. Knead dough until smooth. Roll dough into a long, skinny rope. Cut into ½-inch to ¾-inch pieces; roll each piece into a small marble. Cook mochi balls in a pot of boiling water until they float, 5 – 7 minutes. Lift them out, drain and add to red bean soup.

©Yan Can Cook, Inc., 2025