



Tsubu-An (Red Bean) Coated Ohagi Rice Cake

Overview

Difficulty: Easy

Servings: 15 – 18

Preparation Time: 2 days

Cooking Time: 3 hours

Ingredients

Ohagi

- 360ml Glutinous Rice
(2 Rice Cooker Cups, each 180ml)
- 180ml Uncooked Japanese Short-grain Rice
(1 Rice Cooker Cup, 180ml)
- 600ml Water
- 1 Tablespoon Kosher Salt (or Sea Salt)

Tsubu-An (Red Bean Paste)

- 300g Azuki Red Beans (soaked overnight)
- 260g Japanese Custard Sugar
- As needed Water
- A pinch of Salt

1. Methods for Ohagi

Step 1

Add the glutinous rice and short-grain rice together in a large bowl. Rinse the rice a few times with your fingers, gently washing it in a circular motion for 10 – 15 seconds before discarding the water. Repeat this process 1 – 2 times. Drain well when the water is almost clear.

Step 2

Transfer the drained rice to the rice cooker. Add 600ml of water (equivalent to 3 rice cooker cups). Leave the rice to cook for 20 minutes on the regular cooking setting.

Step 3

Remove the cooked rice from the rice cooker and transfer it into the MUM Series 2 Kitchen Machine mixing bowl while the rice is still hot. Using the paddle attachment, mix the cooked rice until it is mostly mashed and only some rice grains are still visible.

2. Methods for Tsubu-An (Red Bean Paste)

Step 4

Drain the red beans. Place the red beans and 600ml of water into a 20cm-wide pot. Bring the mixture to a boil on high heat. Add 200ml of cold water to the pot when the water boils. Bring the mixture to a boil again, then remove from heat. Drain and rinse the beans.

Step 5

Return the beans to the pot and add 850ml of water. Bring the mixture to a boil on high heat. Lower the heat when the water boils, and simmer for 40 – 60 minutes until the beans are tender. Add more water if necessary.

Step 6

Drain the beans, and return to the pot. Add half the Japanese custard sugar and continue heating over low heat. Stir constantly with a spatula, until the sugar is melted.

Step 7

Add the salt and the rest of the Japanese custard sugar into the pot. Continue stirring until the beans are no longer sticking to the sides of the pot. Test if the paste is ready by lifting the paste with a spatula. The paste is ready if it hangs downwards and forms a triangular shape. If the paste is not ready, continue cooking for another few minutes.

Step 8

Scoop 20g of red bean paste to form tsubu-an (red bean paste balls) using a small cookie scoop.

Step 9

Store the tsubu-an in small portions and use as needed. The tsubu-an will remain fresh in the refrigerator for 2 – 3 days, or can be kept frozen for up to 1 week.

3. Methods for Tsubu-An Coated Ohagi

Step 10

Make a small oval-shaped ball with 40g of the mashed glutinous rice.

Step 11

Spread 2 scoops (or 40g) of tsubu-an into a round, flat shape on a piece of plastic wrap.

Step 12

Place the rice ball on top of the flat tsubu-an, and evenly coat it around the rice bowl.

Step 13

Remove the plastic wrap, and spread the tsubu-an evenly. Plate the tsubu-an coated ohagi and serve at room temperature. Enjoy the tsubu-an coated ohagi within the day!