



# Cook / Local Japan



## Today's recipe

### "Zunda-mochi"

*Rice cakes covered with sweet edamame bean paste. It is a local confectionery in the south-northeast of Japan, especially in Miyagi Prefecture.*

>> Serves: 2

>> 5 mins to prepare and 15 mins to cook

↓ Regular supermarket(R), Japanese grocery store(J)

## Place / Prefecture

Miyagi

Why not visit the official tourism website (while eating this dish)?



### Available at

### ① Ingredients & Preparation

Available at	Ingredients & Preparation
<input type="checkbox"/> R J	50g <b>edamame beans (without pod)</b> defrost if it is frozen
<input type="checkbox"/>	1 tbsp <b>water</b>
<input type="checkbox"/> R	1 tbsp <b>sugar</b>
<input type="checkbox"/> R	a pinch of <b>salt</b>

⇒ 1 First, make the "Zunda-an" (sweet bean paste). Put the **edamame beans, water, sugar** and **salt** in a cup and microwave at 600w for 1 minute to soften, then blend in a food processor.  
\*Cook's tip: it's better to leave it a little grainy.



<input type="checkbox"/>	J	2	<b>mochi (rice cakes)</b>
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⇒ 2 Put **mochi** in another deep dish and pour water (not included in the ingredients) until it covers the mochi. Microwave at 600w for 1.5 minutes to soften, then leave it for a few minutes until the mochi cools slightly. Drain the water from the mochi and pour the "Zunda-an" over all the mochi. Serve on plates.