



Zenzai

NIBBLEDISH CONTRIBUTOR

Ingredients

- 130g Canned boiled azuki (red beans)
- 80cc Water
- 1 Piece of sticky rice cake

Instructions

We make this in the middle of January with the rice cakes offered on the family altar during new year. We call it Zenzai. If you like smooth texture, use red bean paste instead of boiled azuki and the dish is called Oshiruko.

1. Put boiled azuki (red beans) or azuki paste and water into pan.
2. Mix well and boil gently 5 mins.
3. Bake rice cake in oven until swelled and golden.
4. Pour azuki and water mixture in plate put baked rice cake on top.