



Red Bean Ice with Ice Cream

Serves 3, 2 hours + overnight soak
from themissinglokness.com

Ingredients:

- 200 grams dried red beans (adzuki beans)
- ~800ml water
- 250 g rock sugar (regular sugar works ok)
- ~ 30 ice cubes
- Small can evaporated milk (170-200g)
- Vanilla ice cream (optional)
- Drinking water (optional)

1. The night before, rinse and wash the beans. Place in a large bowl with water covering by at least 2 inches. Soak overnight.
2. Rinse beans again. Transfer to a medium pot, add water. Bring to a boil then simmer for 50 minutes, stirring occasionally.
3. Add sugar and cook until beans are soft, about 10-40mins. Stir often for the last 10 mins. When finished, the first layer of beans should be above the water and the mixture should be quite thick. Half of the beans should stay intact and half should be broken into pieces. Remove from heat, cover for 20mins.
4. Remove the lid and cool to room temperature, transfer to an airtight container and keep in the fridge until cold.
5. When ready to serve, add enough red beans to fill the glasses half full. Pour enough evaporated milk to just cover the red beans.
6. Crush the ice in a blender adding a little water to help. Pour into a sieve and fill the glasses with the ice. Pour more evaporated milk over the ice until just ½-inch below the top of the ice. Top each glass with a scoop of ice cream. Serve immediately.

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