

Sweet Glutinous Rice with Red Beans Recipe (Vietnamese Dessert)

Ingredients:

200 g (1 cup) uncooked black glutinous rice, soaked in water overnight to soften, then drained

50 g (¼ cup) dried red adzuki beans, soaked in water overnight to soften, then drained

50 g (¼ cup) superfine castor sugar

2 tablespoons chopped roasted unsalted peanuts

125 ml (½ cup) coconut cream

Method:

Combine the glutinous rice and adzuki beans in a bowl and mix well. Line a bamboo steamer with a cheesecloth and spread the rice and bean mixture evenly on it. Steam for 20 minutes, then turn the mixture over and steam for 10 more minutes on the other side until cooked. While the cooked rice and bean mixture is still hot, add the sugar and mix until well combined. To serve, divide the sweetened rice and bean mixture in individual serving bowls, top with 1 teaspoon of the peanuts and drizzle with some coconut cream. Serve warm or at room temperature.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]