



## Anko sweet red bean paste

The sweet red bean paste is a very important component for Japanese sweets.

### Prep Time

10 Min

### Resting Time

2 Hrs

### Cook Time

20 Min

### Ingredients

180 g Azuki red beans

300 g sugar

water

1. Put red beans in a pot with 4-5 cups of water. Let boil for 5 minutes and discard water.
2. In a clean pot, place red beans and 4-5 cups of water, cover, and let it simmer at low heat for 1 1/2 to 2 hours (add more water to keep above the beans). The beans should now be very soft, easily crushed between fingers.
3. Discard water again, put soft beans back in the pot with sugar at medium high heat and constantly stir and mix about 10 minutes until forming a paste that looks shiny but still loose. Immediately transfer the paste to a container.

### Remarks

Very delicious!

Original recipe here: [Japanese Cooking 101](#)