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**CHE DAU DO RECIPE**

Indulge in the sweet essence of Vietnam with Che Dau Do Recipe, the Red Bean Sweet Soup. Creamy coconut, tender adzuki beans, and subtle sweetness create a delightful dessert. Serve warm or chilled for a taste of tradition!

### EQUIPMENT

* Saucepan For simmering the red adzuki beans and creating the luscious soup base.
* Wooden Spoon To stir and mix the ingredients gently, allowing the flavors to meld together.
* Cutting Board and Knife For rinsing the adzuki beans and chopping optional garnishes.
* Ladle To serve the velvety soup with precision and care.

### INGREDIENTS

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* 1/2 cup red adzuki beans
* 2 cups water
* 1/2 can coconut milk 6.75 oz
* 1/4 cup sugar adjust to taste
* A pinch of salt
* Toasted sesame seeds or roasted peanuts Optional garnish for added texture and flavor.

### INSTRUCTIONS

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* Rinse 1/2 cup of red adzuki beans and drain them.
* In a saucepan, combine the adzuki beans with 2 cups of water. Bring to a boil and simmer until tender (45 mins to 1 hour). Skim off any foam.
* Stir in 1/2 can (6.75 oz) of coconut milk, 1/4 cup sugar, and a pinch of salt. Simmer for 10-15 mins to thicken slightly.
* Taste and adjust sweetness if desired.
* Optionally, garnish with toasted sesame seeds or roasted peanuts.
* Serve warm or chilled for a delightful Vietnamese dessert experience. Enjoy!