

# patbingsu (Korean shaved ice)

## Ingredients

2 cups ice cubes  
2 Tbsp. sweetened condensed milk  
2 Tbsp. sweet red bean paste  
¼ cup mochi (sweet rice cakes)  
¼ cup strawberries, quartered  
¼ cup blueberries  
¼ cup pineapple, cubed  
additional toppings to taste

## Instructions

1. Prepare all toppings, slicing fruit if needed.
2. Using a blender or food processor, blend ice until it has a smooth texture. Be careful not to over-blend or ice can start to melt and become watery.
3. Portion ice between two chilled bowls for serving.
4. Top with cut fruit, sweet red bean paste and mochi.
5. Drizzle sweetened condensed milk over toppings.
6. Enjoy!

Other toppings you can try include fruits (banana, mango, etc.), nuts, chocolate chips, gummy bears or fruity cereal!



Children's Hospital Colorado

**children's  
museum**  
Denver • Marsico Campus