




# Cook / Local Japan



## Today's recipe

### "Miso-poteto"

*Deep fried potatoes with a sweet miso based sauce.  
It is a popular local dish in the southwestern part of Saitama  
prefecture and has long been loved by children and adults alike.*

>> Serves: 2

>> 10 mins to prepare and 15 mins to cook

↓ Regular supermarket(R), Japanese grocery store(J)

#### Available at ① Ingredients & Preparation

<input type="checkbox"/>		for boiling	<b>water</b>		⇒
<input type="checkbox"/>	R	300g	<b>potato</b>	cut into large bite-sized pieces	⇒

<input type="checkbox"/>	R	enough to deep fry	<b>oil</b>		⇒
<input type="checkbox"/>	R	50g	<b>flour</b>		⇒
<input type="checkbox"/>	J	50g	<b>potato starch</b>		⇒
<input type="checkbox"/>		100ml	<b>water</b>		⇒

<input type="checkbox"/>	J	1 tbsp	<b>cooking sake</b>		⇒
<input type="checkbox"/>	R	1 tbsp	<b>sugar</b>		⇒
<input type="checkbox"/>	R J	1 tbsp	<b>miso</b> (fermented soybean paste)		⇒
<input type="checkbox"/>		1 tbsp	<b>water</b>		⇒

## Place / Prefecture

**Saitama**

Why not visit the official  
tourism website  
(while eating this dish)?



#### ② Method

1 Put **water** in a pot and boil it. Then put the **potato** in the pot and simmer until tender. Then drain on a rack until cool.



2 Half fill a deep pan with **oil** and heat to 180°C. Mix **flour**, **potato starch** and **water** in a bowl. Then dip potatoes in the batter. Carefully drop the potatoes into the oil and deep-fry for 4 minutes until golden brown and rising to the surface. Drain on a rack.



3 Mix **cooking sake**, **sugar**, **miso** and **water** in a cup and microwave at 600w for 1 minute, then mix again. Serve the potatoes on a plate and pour the miso based sauce on them.