



Cook / Local Japan

Today's recipe


"Negima-nabe"

*Hot pot with fresh tuna and leek.
The flavor of grilled green onions and fatty tuna are a perfect match.*

>> Serves: 2
>> 5 mins to prepare and 20 mins to cook
↓ Regular supermarket(R), Japanese grocery store(J)

Place / Prefecture

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



Available at ① Ingredients & Preparation

<input type="checkbox"/>	R	1tbsp	oil	
<input type="checkbox"/>	R	1	leek	cut into 2 cm thick pieces

⇒ 1 Heat the **oil** in a pan over a medium heat and add the **leek**. Cook until the surface of the leek is seared.

<input type="checkbox"/>		200ml	water	
<input type="checkbox"/>	R	1tsp	ginger	grated
<input type="checkbox"/>		1 tbsp	cooking sake	
<input type="checkbox"/>	R	2 tbsp	mirin	
<input type="checkbox"/>	R	1 tbsp	soy sauce	
<input type="checkbox"/>		1 tsp	Japanese powder stock	

⇒ 2 Put the **water, ginger, mirin, soy sauce** and **Japanese powder stock** in the pot and simmer for 10 minutes until the leek is tender.

<input type="checkbox"/>		J	200g	tuna sashimi (Caution: fit for raw consumption)	cut into 1 cm slices
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⇒ 3 Put the **tuna sashimi** in the pot and simmer for 1 minutes.

<input type="checkbox"/>		J	1/2 tsp	yuzu-kosho (yuzu citrus pepper paste)	
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4 Serve into deep bowls, garnish with **yuzu-kosho** or sprinkle **shichimi-togarashi** on top to taste.

<input type="checkbox"/>		J	a pinch of	shichimi-togarashi (seven taste chilli pepper)	
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