



Cook
Local
Japan



Today's recipe

"Shoga-meshi"

*Ginger-flavoured cooked rice.
It is a popular dish in Wakayama prefecture. The aroma of ginger is appetising.*

>> Serves: 2
>> 10 mins to prepare and 25 mins to cook (ex. 1 hour for soaking)
↓ Regular supermarket(R), Japanese grocery store(J)

Available at		① Ingredients & Preparation		
<input type="checkbox"/>	R J	300g	dry Japanese short grain rice (sushi rice)	
<input type="checkbox"/>		420ml	water	
<input type="checkbox"/>	J	5g	dried kelp	about 10 cm squares
<input type="checkbox"/>	J	1 tbsp	cooking sake	
<input type="checkbox"/>	R J	1 tbsp	soy sauce	
<input type="checkbox"/>	J	1 tsp	Japanese powder stock	
<input type="checkbox"/>	R J	20g	ginger	cut into thin and long strips
<input type="checkbox"/>	J	15g	abura-age (Japanese fried bean curd)	Cut into 1 cm cubes and soak in boiled water for a while, then drain.
<input type="checkbox"/>	R J	a pinch of	toasted white sesame seeds	
<input type="checkbox"/>	R	20g	green beans	boiled and roughly chopped

Place / Prefecture

Wakayama

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



② Method

- Put the **dry rice**, **water** and **dried kelp** in a non-stick deep pan and soak for 1 hour.
- Add the **cooking sake**, **soy sauce**, **Japanese powder stock**, **ginger** and **abura-age** in the pan. Cover the pot and place over high heat. Just after boiling, reduce the heat to low and cook for 10 minutes. Turn off the heat and steam with the lid on for 10 minutes. Then mix it all together.
- Serve cooked rice into bowls and sprinkle with the **sesame seeds** and **green beans** on top.