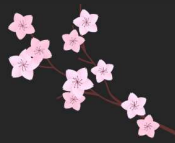




Cook / Local Japan



Today's recipe

"Taimo-no-korobashi"

*Cooked satoimo coated with sesame.
It is a traditional dish in Kochi prefecture.*

>> Serves: 2

>> 10 mins to prepare and 20 mins to cook

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

Available at

① Ingredients & Preparation

<input type="checkbox"/>	R	J	300g	satoimo (eddoes, taro)	If too large, cut in half.
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<input type="checkbox"/>			300ml	water	
<input type="checkbox"/>	R	J	1 tbsp	mirin	
<input type="checkbox"/>	R		1 tbsp	sugar	
<input type="checkbox"/>	R	J	1 tbsp	soy sauce	
<input type="checkbox"/>		J	1 tsp	Japanese powder stock	

<input type="checkbox"/>	R	J	2 tbsp	toasted white sesame seeds	
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<input type="checkbox"/>		J	a pinch of	yuzu peel	thinly sliced
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Place / Prefecture

Kochi

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



② Method

1 Boil plenty of water in a pot, add **satoimo** and simmer for 7 minutes, then drain.
When it's cool enough to touch, peel the skin by hand.
**Cook's tip: If peeling the skin is too much trouble, you can buy frozen pre-peeled satoimo at Japanese grocery stores.*

Put the satoimo, **water, mirin, sugar, soy sauce and Japanese powder stock** in a pot and bring to a boil over high heat. Then reduce the heat to low and simmer until the liquid is absorbed, sometimes shaking the pot.

2 Put into a large bowl, allow to cool, sprinkle with **sesame seeds** and roll the satoimo around until it is coated all over with sesame.

3 Serve on plates and sprinkle with **yuzu peel**.