



RECIPE

Leek Dressed with Sweet Miso Sauce

< Ingredients > Serves 2
 1 Leek (cut into 3cm length)
 1/2 tbsp Komezu
 1/2 tbsp White miso
 1 tbsp Water
 1/2 tsp Roasted white sesame



< Method >
 1. Steam leek until it becomes tender.
 2. In a bowl, mix white miso and Komezu, add steamed leek, mix well.
 3. Serve it in a plate, decorate white sesame.

Chick Pea Salad with Mustard Dressing

< Ingredients > Serves 2
 4 tbsp Cooked chick pea
 3 cm Cucumber (1cm cube)
 1/6 Red pepper (1cm cube)
 1/6 Red onion (sliced)
 6 to 8 Fresh basil (tear into small pieces)

< Dressing >
 2 tbsp Komezu, 1 tsp Mustard
 1/4 Sea salt, 1 tsp Lemon juice
 1 tsp Maple syrup, 1 tsp Olive oil



< Method >
 1. In a bowl, whisk well all dressing ingredients.
 2. Add chick peas and red onion into (1). Marinade for 30 mins.
 3. Add rest of the ingredients into (2), mix well.
 4. Serve it in a small glass bowl with sauce.

Since 1879



MARUSHO

DENTO-JOZO KOMEZU

Traditionally Brewed
Rice Vinegar

Dento-jozo Komezu is blended vinegar made from a mixture of black vinegar and pure rice vinegar made from ancient fermentation. Black vinegar is made from unpolished sticky rice which is then fermented for about 500 days. The vinegar is seasoned with natural ingredients, such as Amazake (Japanese fermented rice drink) and Hon-Mirin (Japanese sweet cooking sake), which gives it a natural sweet taste.

Ingredients: Unpolished sticky rice, Rice, Amazake, Hon Mirin

Storage: Store in cool dark place and away from direct sunlight. Store in fridge once opened.

Best to use: Within two years from the date of manufacture.

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Tomato Marinade with Sweet Vinegar

< Ingredients > Serves 2 to 3

4 Tomato medium size

<Marinade Sauce>

1 1/2 tbsp Komezu

1 1/2 tbsp Maple syrup

1/2 tsp Sea salt



< Method >

1. Blanch tomato and peel the skin. Cut into 4 pieces.
2. In a bowl, mix marinade sauce ingredients and add tomato, marinade for at least 30 mins.
3. Serve tomato with marinade sauce in a small glass bowl.

Mushroom Bruschetta

< Ingredients > Serves 8 pieces

5 Shiitake mushrooms

1 pack Shimeji mushroom

3 Mushrooms

1 clove of garlic, 1 tbsp Olive oil

1 tsp Fresh oregano, 1/3 tsp Sea salt,

3 to 4 tbsp Komezu

1 Red chili pepper (adjust as you like)

8 pieces Baguette, cut into 1 cm slices

4 tsp Tahini



< Method >

1. Heat olive oil, garlic and red chili paper in a frying pan over low heat, until you can smell the garlic. Set aside.
 2. Add all mushrooms into (1), stir-fry.
 3. Add Komezu, salt and oregano in (2), cook for 1 to 2 mins.
 4. Place (3) in a bowl, cool down.
 5. Toast baguette until golden.
 6. Spread Tahini on the bread, serve mushrooms on top.
- Delicious also with spaghetti or rice.

Salmon Escabeche

< Ingredients > Serves 4 to 5

200g Salmon (or pork/ white fish/ chicken/ Seitan, as you prefer)

1 Red onion medium size (sliced)

1/2 Carrot (thinly sliced length-ways)

1 Celery (sliced)

3 tbsp Dill, Corn starch, to dust

Vegetable oil, to deep fry

<Marinade Sauce>

50cc Komezu, 200cc Apple juice

3 tbsp Soy sauce, 1/4 tsp Sea salt



< Method >

1. Cut salmon into bite size.
2. Sprinkle corn starch evenly over the salmon.
3. Heat the oil in a pan, deep fry the salmon. Place it on a paper towel, set aside.
4. In a small pan, place marinade sauce, bring to boil. Add carrot and celery, cook for a few mins, turn the heat off.
5. Place the deep fried salmon in a container, layer red onion, and pour hot marinade sauce on top.
6. Let it cool briefly, sprinkle dill on top, place it in the fridge for at least an hour.

Red Cabbage Pressed Salad

< Ingredients > Serves 3 to 4

1/8 Red cabbage

1/3 to 1/4 Sea salt (adjust as you like)

1 tbsp Komezu

1 tbsp Raisins



< Method >

1. Thinly slice red cabbage.
2. Rub red cabbage with salt, add raisin, place weight on top, leave for at least 30 mins.
3. Throw away excess water, then add Komezu. Let it rest a day for a deeper taste.