

Japanese Recipe - 22

# Takikomi Gohan

Takikomi Gohan is a popular menu in Japan, often made with seasonal ingredients to celebrate the changing of the seasons. Add everything in the rice cooker and start cooking.

## Ingredients (Serves 2-3)

- |                         |                           |
|-------------------------|---------------------------|
| 100g chicken thigh      | 1/2 tablespoon of salt    |
| 1/2 carrot              | 2 tablespoon of Soy Sauce |
| 1/2 <b>Aburaage</b>     | 2 tablespoon of Sake      |
| 2 tablespoon of         | 2 tablespoon of Mirin     |
| dried <b>Wakame</b>     | 400cc water               |
| 2 cups rice (180ml cup) |                           |

Takikomi Gohan is mixed rice, which is a type of Japanese cuisine. It is light in taste and healthy. Takikomi Gohan is a very easy way to mix all vegetables. You can put a lot of Japanese vegetables. Great for vegetarians who cannot eat meat.



## Method

1. Cut chicken thigh into bite sized pieces. Cut carrot and Aburaage thinly.
2. Wash rice and put in the rice cooker's inner bowl. Add Wakame, salt, soy sauce, Sake and Mirin. Then, add water and cook like regular white rice.



### Aburaage

Aburaage, also called Usuage is thin deep fried tofu. It has mild soy flavor, a spongy texture and absorbs seasonings well. You can open it up and make a pouch to use for Inarizushi, or cut thinly to use for Miso soup.



### Wakame

Wakame is the type of seaweed often used in Miso soup, but it can also be used in salads or mixed rice like in this recipe. It's a great way to incorporate seaweeds into your diet.



This Ippin Chokara Junmai is ideal for 'Takikomi Gohan'

**Ippin Chokara Junmai**

Extra dry with a clean finish.

# FREE SAKE TASTING

**March 25th, Saturday 1:00-3:00pm**

**PERH SAKE WEEK PRESENTS**

To celebrate Perth Japan festival / Perth Sake Week, many award winning sake brewers will come to visit from Japan. Showcasing Premium Sake & Shochu! Come down and meet greet the brewers! See Perths largest collection of Sake and Shochu! Sake bottles available for purchase.



**Location: Lion Oriental Foods Co.**

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