

Japanese Recipe - 26

Japanese Mentaiko Pasta

Japanese Mentaiko Pasta is simple Japanese style pasta sauced with olive oil, butter, and spicy cod roe that comes together in minutes. It's creamy and rich tasting spaghetti. Once you eat it, you'll want more.



Ingredients (Serves 2)

- 200g pasta noodles
- Mentaiko pasta sauce**
- 1/2 medium onion (sliced)
- 15g butter
- 50g **Shiitake mushrooms**
- 1 tablespoon wine (or sake)
- 2 tablespoons olive oil
- Pinch of salt

Mentaiko pasta is a popular dish in Japan and quite a huge influence on the international market. It is the Japanese version of seafood pasta because cod roe sauce is blended in well to create a Japanese cuisine style.



Method

1. Slice the shiitake mushrooms.
2. Boil the pasta. Don't over-salt the cooking water, but be sure to salt it for better flavor.
3. Put the butter in a large bowl and melt completely in the microwave. This is the key to making the sauce creamy.
4. When the melted butter has cooled down, add salt to taste. It is okay if it solidifies a bit.
5. Heat the olive oil in a frying pan. Add the mushrooms, and when they've started to wilt, add the wine and stir fry.
6. Drain the cooked spaghetti well. Put it in the frying pan and then add the Mentaiko pasta sauce.
7. Mix well, and serve.



Hakurakusei- Tokubetsu Junmai for 'Japanese Mentaiko Pasta'

Hakurakusei Tokubetsu Junmai

This sake is absolutely clear taste with pleasant sweetness and refreshing acidity. The Mentaiko flavour which is slight spicy and rich flavour is a great companion .

Shiitake mushrooms

Translated from Japanese, "Shii" refers to the tree on which these mushrooms originally grew, while "Take" simply means mushroom. Shiitake mushrooms are completely unique and are known for their many health boosting properties they contain, discovered over centuries of ancient medicine.



Mentaiko pasta sauce

This is a sauce made of cod roe with just a splash of light soy sauce and forms the base for this explosion of seafood flavor.



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