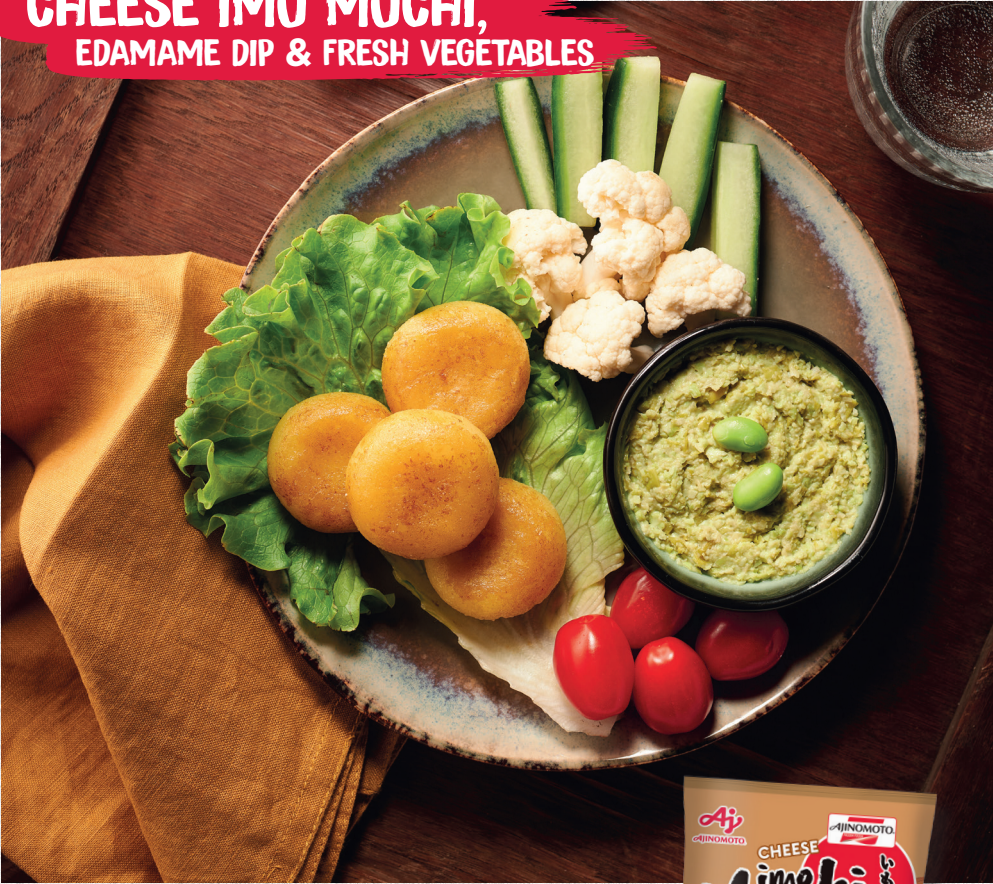


Eat Well, Live Well



The art of
Japanese
sharing

CHEESE IMO MOCHI, EDAMAME DIP & FRESH VEGETABLES



USE: STARTER, SNACK



DIFFICULTY:



1 PERSON



Serving suggestion



WITH CHEF
MOTOKO TSUTSUMI

Food critic and writer in Japan and Thailand for several years,
Chef Tsutsumi also ran a restaurant for 8 years and currently
teaches the art of Asian cuisine in France.

COOKING INSTRUCTIONS



Imo Mochi
うももち

Discover the secret of
cooking an Imo Mochi



DEEP FRY

Serving suggestion

CHEESE IMO MOCHI, EDAMAME DIP & FRESH VEGETABLES

Recipe for 1 serving

COMPOSITION:

- 4 pieces AJINOMOTO® Cheese Imo Mochi
- 40 to 50 g of **edamame dip**
- 40 g cucumber
- 50 g cauliflower
- 2 small tomatoes
- A few salad leaves (garnish)

EDAMAME DIP PREPARATION

Recipe for 5 to 6 servings

DIP INGREDIENTS:

- 200 g edamame (beans only)
- 1 tbsp. rice vinegar
- 3 tbsp. olive oil
- 1 clove garlic, grated
- 1 tbsp. sesame paste (or tahini)
- A pinch of cumin
- 1 tbsp. lemon juice
- Salt and pepper

METHOD:

Cook the edamame in hot water. Blend all the ingredients together until smooth.

BUTTERED SOY SAUCE

Recipe for 4 servings

SAUCE INGREDIENTS:

- 2 tbsp soy sauce
- 2 tbsp. Mirin
- 2 tbsp. water
- 1 tsp. honey
- 1 tsp. potato starch
+ 1 tbsp. water
- 10 g butter

METHOD:

1. Melt the butter in a small saucepan. Add the soy sauce, mirin, water and honey.
2. Bring to the boil, then stir in the diluted potato starch to thicken.

TO GO FASTER:

Use **pre-shelled edamame**, which you can buy frozen, and use a food processor to make the dip very quickly.

To **simplify the soy and butter sauce**, you can prepare it in the microwave. 1 tablespoon soy sauce, 1 teaspoon sugar and ½ teaspoon butter. Cook at 500w for 20 to 30 seconds and serve the same day.



CHEF'S
SECRETS

Any questions? Would you like to receive our newsletter? Email us at: contact@pro.ajinomoto.eu

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