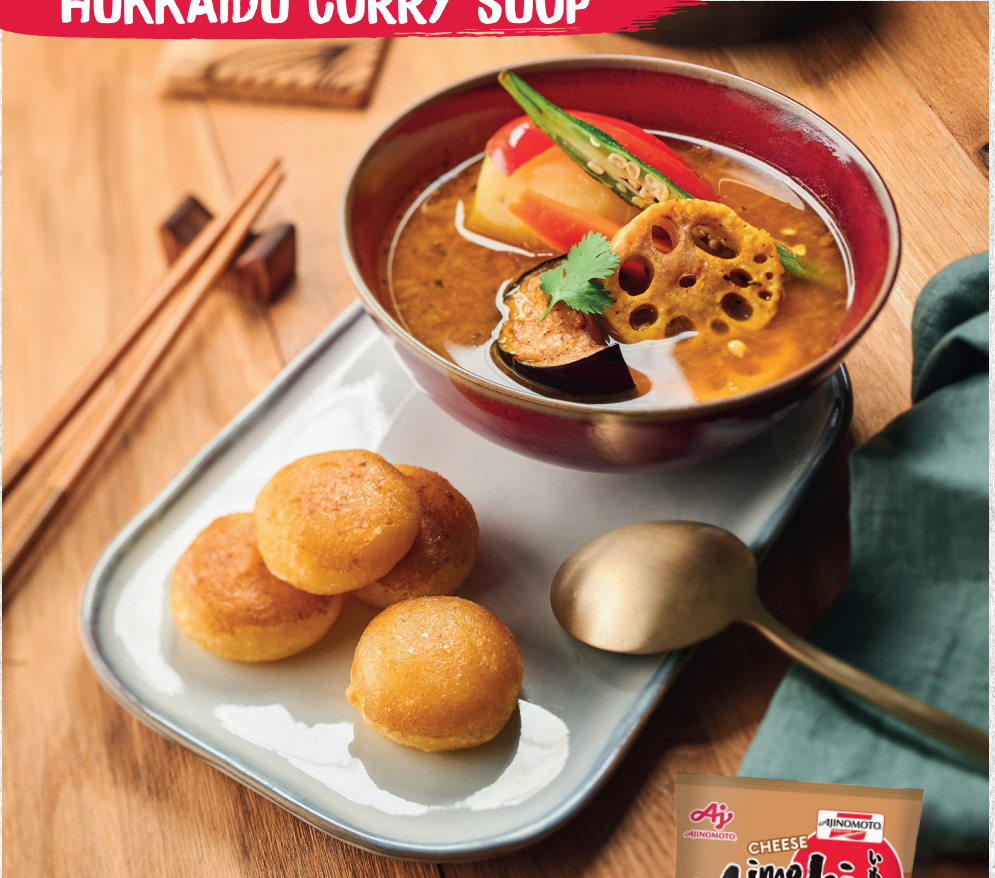


Eat Well, Live Well



The art of
Japanese
sharing

HOKKAIDO CURRY SOUP



Serving suggestion



USE: MAIN DISH



DIFFICULTY: 



1 PERSON



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



Discover the secret of
cooking an Imo Mochi



Serving suggestion

HOKKAIDO CURRY SOUP

Recipe for 1 serving

COMPOSITION OF THE DISH:

- 30 cl soup curry (see opposite)
- 4 pieces **AJINOMOTO® Cheese Imo Mochi**
- 1 cooked potato
- 1 cooked carrot
- 30 g fried aubergine
- 1 fried lotus root
- 20 g peppers (red or yellow), fried
- 1 fried okra - optional
- 1 bowl of cooked rice
- A few parsley leaves (for decoration)

METHOD:

1. Fry the **AJINOMOTO® Cheese Imo Mochi** for 4 mins at 170°C, then pan-fry the aubergine, lotus root, pepper and okra.
2. Pour the soup curry into a bowl or soup plate. Add the potato and carrot. Garnish with the fried vegetables. Serve with the **Cheese Imo Mochi** and the bowl of rice.

PREPARING THE CURRY SOUP

Recipe for 4 to 5 servings

INGREDIENTS FOR THE SOUP:

- 200 g onion, grated
- 30 g garlic, grated
- 10 g ginger, grated
- 2 tomatoes, grated (about 300 g)
- 1100 ml chicken stock
- 4 tbsp. curry powder
- 2 tsp. cumin
- 2 tsp. dried basil
- ½ tsp coriander
- 2 tbsp. vegetable oil
- 2 teaspoons tomato purée
- 1 tbsp. soy sauce
- Salt, pepper

METHOD:

1. Heat the vegetable oil. Sauté the onion, tomatoes, garlic and ginger with salt. Add the spices and mix well.
2. Pour in the stock and tomato purée. Simmer for 10 minutes. Season with salt, pepper and soy sauce.



FOR A CHANGE:

The **AJINOMOTO® Cheese Imo Mochi** can be replaced with **AJINOMOTO® Shoyu Beef** or **AJINOMOTO® Vegetable Nira Oyaki**, accompanied by an egg in the curry soup.

TO GO FASTER:

Prepare the curry in advance or use a curry soup base in a sachet from S&B GOLDEN CURRY.

To cook curry soup, we recommend curry powder. However, if using Japanese curry blocks instead, add 40g of block at the end and mix.

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

Ajinomoto Foods Europe S.A.S - 32 rue Guersant, 75017 Paris, France. RCS 572233955

+33 (0) 1 43 18 05 86 - <https://pro.ajinomoto.eu/en>