



Recipes

Shiso Sable Dough

400 g	bread flour
700 g	cake flour
600 g	soft butter
120 g	icing sugar
20 g	dried shiso cress
20 g	salt
30 g	egg whites
120 g	whole eggs

Mix all the ingredients well except the flour. Sieve the flour and add slowly to the mixture by hand. Refrigerate overnight before using.

Seared Tuna

120 g	tuna
20 g	soy sauce

Marinate the tuna for a few minutes in the soya sauce. Remove from the liquid and sear the tuna quickly on all sides, let it rest and cut into equal size cubes.

Soy Bean Stew

100 g	soy beans, soaked overnight
200 g	dashi
20 g	white miso paste
20 g	diced onions
1	bay leaf
20 g	soy sauce
20 g	soy bean oil
30 g	diced momotaro tomatoes
	salt, pepper to taste

Sweat the onions and the beans in oil for 5 minutes. Add the remaining ingredients and simmer for 45 minutes. Season.

Wasabi-Cucumber Chutney

100 g	diced cucumber
10 g	wasabi
20 g	butter
100 g	dashi
50 g	diced onion
10 g	diced onion
10 g	diced garlic
10 g	sugar

Sweat the onions, garlic and ginger in butter. Add the cucumber and the sugar and cook for 15 minutes. Add the stock and wasabi and cook for 10 minutes. Cool.

Garnish

Fresh shiso leaves

