

Takenoko Gohan

This is a steamed rice with some vegetables



Ingredients

2 cups Koshihikari rice
2 ½ cups dashi (See Section on Dashi and Choose the Dashi that suits you)
2 Tbsp soy sauce
1 Tbsp mirin
1/2 lb. bamboo shoots
½ lb Tofu
Slices of Nori
Oil for deep frying

Procedure

Deep fry tofu till golden brown. After cooling slice in into thin pieces

Cut bamboo shoots into thin slices

Put rice in a bowl and wash it with cold water until the water becomes almost clear. Drain in a colander, and set aside for about 30 minutes.

Put washed rice in a rice cooker and pour dashi soup stock over the rice. Add soy sauce and mirin and stir the rice. Put bamboo shoots and tofu on top of rice. Start the rice cooker. When rice is cooked, let it steam for about 10 minutes before opening the lid. Mix the rice with a rice spatula. Serve into individual rice bowls and garnish with Nori Slices.