

Tsuna Gohan



Ingredients

2 cups Koshihikari rice
2 ½ cups water
1 can of tuna (200 gms), drained
100 gms mushroom, trimmed and cut into thin strips
100 gms carrots, trimmed and cut into thin strips
3 tsp mirin
2 tsp soy sauce

For seasoning rice

1 Tbsp soy sauce
1 Tbsp mirin

Procedure

Put the rice in a bowl and fill with water at room temperature, stir this a few times then drain the water. Repeat this procedure 3 times and drain the rice in a sieve the last time till all the water is removed.

Put mushrooms and tuna in a bowl, add mirin, and soy sauce and mix well. Put rice and 2 1/2 cups of water in a rice cooker, add soy sauce and stir well. Put tuna and mushrooms on top of rice and start the rice cooker. When rice is cooked, let it steam for about 10 minutes before opening the lid.

Put in individual bowls and serve