

Kuri Gohan

Chestnuts are called kuri in Japanese and are harvested in fall. Kurigohan is steamed rice with chestnuts and is a popular Japanese autumn dish



Ingredients

2 ¼ cups Kohshikari Rice
20 pieces small chestnuts
1 tsp soy sauce
1 Tbsp mirin
1 Tbsp sake
2 2/3 cup water
Black Poppy or Sesame Seeds

Procedure

Soak chestnuts in hot water for about 30 minutes. Peel the chestnuts and soak in water for about 10 minutes. Put rice in a bowl and wash well with cold water. Drain in a colander and set aside for about 30 minutes. Drain the chestnuts in a colander. Put rice, water, soy sauce, mirin, and sake in a rice cooker and lightly mix them. Place chestnuts on the top and start the rice cooker. When rice is cooked, let the rice steam for about 10 minutes before opening the lid. Sprinkle the Sesame/Poppy seeds when serving