

Umami Recipes for Umami International Symposium 2016

June 5th, 2016



Upper left: Nobly Fragrant Chawan Mushi

by Chef Takuji Takahashi, Executive chef and
third generation owner of Kyoto Kinobu

Upper right : Donabe Smoked Salmon with Shio Koji, Sesame,
and Scallion Sauce

by Kyle Connaughton, Owner Chef, Single Thread Farm
Restaurant –Inn, Cookbook author, and Culinary Educator

Lower center: Asparagus and Littleneck Clam Risotto

by Yuji Wakiya, Owner Chef, Wakiya Ichiemi Charo



Fragrant Chawan Mushi

Takuji Takahashi, Executive Chef and the
Third-generation Owner of Kyoto Kinobu

▪ Chawan Mushi (Salty Egg Custard)

< Ingredients > for 10 servings

Ingredients	Quantity
Whole Egg	5
Dashi	1L
Light soy sauce	30 ml (2 tbsp)
Yuzu	1

< How to prepare >

1. Add light soy sauce into the dashi (ichiban dashi made from kombu and katsuobushi).
2. Crack open the eggs and whisk them. Then add 1 and mix well.
3. Put 2 into small cups and steam them for about 12 minutes.
4. Cool 3 down and put on dashi gelato (*1) and yuzu.(*2)

(* 2) Grated yuzu

▪ Dashi Gelee (* 1)

<Ingredients>

Ingredients
Japanese rice wine
Iron powder, green tea powder, nuts, dried cooked ginger, baked rice cake dried pear, clove powder, dried celery, dried carrot, gardenia, date, dried kinmokusei, toasted green tea, cider, hinoki Japanese cypress, and so on
Gelatin
Ichiban dashi (dashi made from kombu and katsuobushi)

<How to prepare>

1. Put iron powder, green tea powder, nuts, dried cooked ginger, baked rice cake
dried pear, clove powder, dried celery, dried carrot, gardenia, date, dried kinmokusei,
toasted green tea, cider, hinoki Japanese cypress into Japanese rice wine. Heat and
cook them at low heat to infuse the aroma.
2. Dissolve gelatin in ichiban dashi and cool it quickly to make gelee.

Donabe Smoked Salmon with Shio Koji, Sesame, and Scallion Sauce

Kyle Connaughton, Chef and Culinary scientist

< Ingredients > for 10 servings

	Ingredients	Amount
Sauce	Toasted sesame oil	23g (2 tbsp)
	Grape seed oil	45g (4 tbsp)
	Minced fresh ginger	23g (4 tbsp)
	Green onion, minced (white and light green)	50g (1.5 pcs)
	Mirin	23g (1 1/3 tbsp)
	Sake	45g (3 1/3 tbsp)
	Liquid shio koji	23g (1 1/3 tbsp)
	Toasted sesame seeds	40g (4 tbsp)
	Freshly squeezed lemon juice	20g (1 1/3 tbsp)
	Fresh wild salmon, skin off	600g
Salmon	Liquid shio-koji	Approx.45g (3 tbsp)
	Cherry chip (for smoking)	Approx.10g
Garnish	Green onion-sengiri cut and rinse	60g (1 pc)
	Myoga-sengiri cut and rinse	30g (3 pces)

< Method >

1. For the sauce, heat the oils and add the ginger and green onion and saute over medium heat for 7-10 minutes.
Add the mirin and sake into the pot and simmer for 3-4 minutes to remove alcohol. Remove from the heat and the lemon juice to the bowl. Stir well.
2. To prepare the salmon cut into 50-60g cubes and toss with the liquid shio-koji. Allow to marinate in the refrigerator for 4 hours.
3. Drain the salmon and pat dry.
4. Line the bottom of the donabe smoker with foil. Add a ring of cherry blossom wood chips and heat over medium-high heat. When the smoke appears add the salmon to the grates and cover lid. Smoke for 4 minutes on the heat and an additional 4 minutes off the heat.
5. Remove and spoon the sauce over each portion of salmon.
6. Garnish with a mix of green onion and myoga sengiri cut.

Asparagus and Littleneck Clam Risotto

Yuji Wakiya, Owner Chef of Wakiya Ichiemi Charo

<Ingredients > for 4 servings

Ingredients	Amount
Littleneck Clam	300 g
Chicken Soup	400 g
Asparagus	about 150 g (4 shoots)
cooked rice	200 g
A pinch of salt (*)	
A pinch of pepper (*)	
White Miso (*)	12 g (2 tsp)
Scallion oil (*)	8 g (2 tsp)

(tsp=5ml)

< Method >

1. Boil the chicken soup in a pan. Add clams and cook them.
2. Strain the soup and remove the shells of the littleneck clams.
3. Boil asparagus lightly and cut off the heads. Cut the stems into appropriate lengths. (*1)
4. Mix 2 and the asparagus stems in a blender.
5. Boil 350ml of 4 and add the rice. Season with salt, pepper, white miso and scallion oil (*).
6. Serve 5 in a cup. Arrange the clams and asparagus heads.