

KOBUMAKI RECIPE

INGREDIENTS

- Nishime Konbu (One Package)
- Kanpyo (One Package)
- Salmon Fillet
- 3 tbsp Cooking Sake
- 1 tbsp Shoyu
- 2 tbsp Sugar
- 2 tbsp Mirin

RECIPE

- Gently rinse Konbu and rehydrate in a bowl of water for 10 minutes. Remove Konbu and save the bowl of water.
- Rub Kanpyo with salt, rinse with water then rehydrate in a separate bowl of water for 10 minutes then drain.
- Cut Salmon into 1/2 inch strips, the same length as the width of the Konbu.
- Roll Salmon into a sheet of Konbu then tie with a thin piece of Kanpyo.
- Take the water saved from re-hydrating the Konbu and pour it into a pot. Add Sake, place Kobumaki into pot then boil on medium heat for 30 minutes.
- Turn heat to low, add Shoyu, Sugar and Mirin. Cover with a lid made of aluminum foil and let simmer for 30 minutes. The foil lid should sit on the water.
- Cool overnight in refrigerator then serve cold.