



# RAITA'S ORIGINAL WAGYU SUKIYAKI

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Serves 4

<b>INGREDIENTS</b>	<b>QTY</b>	<b>UNIT</b>
Dashi Stock		
Water .....	1000	ml
Bonito .....	40	g
Konbu .....	10	g
Kinoko Gohan		
Dashi .....	400	ml
Higashimaru Light Soy Sauce .....	50	ml
Mirin .....	50	ml
Sea Salt .....	half	tsp
Shimeji Mushroom .....	65	g
Eringi Mushroom .....	65	g
Koshihikari Rice (middle grain rice) .....	2	cup
Salad / Garnish / Dressing		
Leek .....	third	pcs
Shallot .....	2	pcs
Tong Ho / Chrysanthemum Leave .....	2	hand full
Carrot .....	Optional	
Lebanese Cucumber .....	Optional	
Celery .....	Optional	
Cherry Tomato (Red) .....	Optional	
Red Radish .....	Optional	
Extra Virgin Olive Oil (EVO) .....	90	ml
Balsamic Vinegar .....	30	ml
Sea Salt .....	pinch	
Black Pepper .....	pinch	
Sukiyaki Roll & Sukiyaki Glaze		
Nori .....	2	sheets
Wagyu Sliced Beef for Sukiyaki .....	16	slices
Kikkoman Sukiyaki Sauce .....	90	ml
Potato Starch .....	1	tbs
Tempura Egg		
Tempura Flour .....	half	cup
Quail Egg .....	12	pcs



## METHOD

### 1. Prepare Dashi Stock

Fill the pot with water, place the konbu in the water and heat on the stove. When you see bubbles on bottom of the pot, pick up the Konbu and keep heating until boiling. When it's boiling, turn off the stove and put the bonito in then wait 1-2mins. Strain with a paper filter or filter fabric.

### 2. Kinoko Gohan

Mix dashi, Light soy sauce, mirin and sea salt in a pot and heat up on the stove. When dashi mix is almost boiling, put all the mushrooms in and wait until the mushrooms are cooked.

Wash rice gently and quickly then strain in a mesh basket. Strain the dashi mix and separate the mix from mushrooms. Measure 400ml of dashi mix without the mushrooms and pour into the rice cooker. Add the washed rice and cooked mushrooms. Start cooking the rice.

### 3. Salad and Garnish

Julienne the leek and shallots and pick the chrysanthemum leaves. At this point you can also cut the optional vegetables for extra garnish. Mix the dressing as well.

### 4. Sukiyaki Roll & Sukiyaki glaze

Make the Sukiyaki inside-out roll with nori and kinoko gohan. Wrap this roll with wagyu sliced beef (use 6-8 slices)

On the hot plate, place a sheet of baking paper and grill the sukiyaki rolls on the paper. Pour a small amount of Sukiyaki sauce to season the beef. Cut each sukiyaki rolls into 6pcs.

Separately pour the sukiyaki sauce into a small pot and add a small amount of water to make a sukiyaki glaze. Thicken with potato starch.

### 5. Tempura Egg

Boil the quail eggs in boiling water for 90-120secs. Chill the eggs in an ice bath to prevent overcooking. Peel the shells and dip in the tempura batter. Fry in oil at 190 degrees Celsius until crispy.

### 6. Plate up

Arrange the sukiyaki rolls on a plate with the salad and garnishes. Place the tempura egg on top and finish with a drizzle of the sukiyaki glaze.