

SERVES 4

## Kimpira Renkon (Stir-Fried Lotus Root)

### -INGREDIENTS-

- \*250g lotus root (pre-boiled thin slices)
- \*1/2 carrot, julienned
- \*2 Tbsp sesame oil
- \*1 tbsp sugar
- \*1 tbsp Mirin
- \*2 tbsp Sake
- \*2 1/2 tbsp soy sauce
- \*1 tsp toasted sesame seeds
- \*a pinch of Ichimi (Japanese chili powder)



### -METHOD-

1. Heat the sesame oil in a non-stick pan and add the lotus root slices and the carrot julienne. Stir-fry for 2 mins on a medium to high heat.
2. Add all the sugar, Mirin, Sake and soy sauce. Then, keep stir-frying until the liquids are almost evaporated on a medium heat.
3. Sprinkle the sesame seeds and Ichimi, then stir to mix. Serve it up in a bowl or on a plate.

※ If you are using fresh Renkon, peel the skin and slice it into 3mm slices. Soak them in water with rice vinegar added (or any white vinegar). This will prevent the root from turning brown.  
(Ratio: 1tsp vinegar to 2 cup water)

### <Cooking tools>

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|-----------------|--|
| 1 cooking knife | 1 large non-stick pan                    |
| 1 cutting board | A pair of cooking chopsticks or 1 turner |
| 1 peeler        |  |
| 1 table spoon   |  |
| 1 medium bowl   |  |