

# Takikomi Gohan



## <Ingredients (4 serve \*)>

- 360ml Short grain rice
- 300ml Water
- 1 Carrot (grated)
- 1 bag Mushroom (any mushrooms are ok)
- 1 Tbsp Sesame seeds
- 30ml Dark soy sauce
- 30ml Sake
- 1 tsp Butter (salted)
- 1 pinch Sugar



## <Method>

### 1. Wash the rice

Start by washing the rice with running water in a bowl until any starch is washed away. Drain and set aside.

## **2. Set a rice cooker**

Put the rice in a rice cooker and add all other ingredients. Allow it to leave for 20 minutes for absorbing the water. Steam.

## **3. Stir**

Open the lid and stir well. Serve.