

Sansho Seasoned Burdock Rice (山椒香るごぼうごはん)



<Ingredients (2 serves)>

180ml Japanese rice

160ml Water

30cm Burdock

<Condiments>

1 Tbsp Soy sauce

1 Tbsp Arima Sansho corn

1 tsp Marinade of Arima Sansho

<Method>

1. Prepare the rice

Wash the rice with running water until any starch is washed away. Sieve and transfer to the rice cooker/clay pot. Pour water and allow to set aside for 20 minutes.

2. Prepare the burdock

Remove the skin using the back side of knife. Slice using a knife or peeler and soak into water for 1 minute. Sieve.

3. Cook the rice

Add the condiments to the rice and mix well. Put the burdock on and start cooking on the highest heat. Once the water starts boiling, reduce the heat to the lowest and put the lid on. Cook for 10 minutes. Remove from the heat and allow to set aside with lid for another 20 minutes. Stir and serve.