

## Menu name : Ikomidaikonn

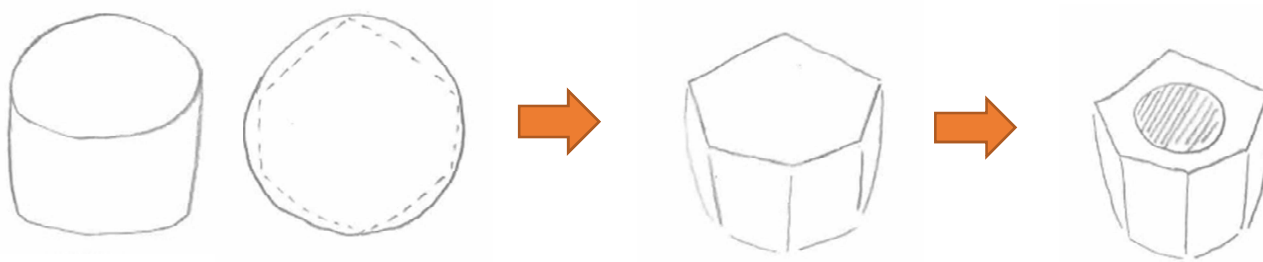
Ingredients (For 1)

Radish	30 g
Shrimp	7.5 g
Egg white	4 g
Salt	a little
Liquor	1.3ml
Sweet sake	1.3ml
Ginger	a little
Green soybeans	2 grains
Shimeji mushroom	2 grains
Peppers	2 grains
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Dashi soup	100ml
Liquor	4ml
Sweet sake	4ml
Soy saucu	2ml
Salt	0.5g
Poteto starch	1g
Water	1g



### Be Prepred

- Shrimp Preparatio
- Measure the seasoning
- Hexagon to radish, Hollow out



### How to make

- ①First, cut a radish into a heragon shape and hollow the radish to make a hole.
- ②Siumer radish in the rice soup to make Soften it.
- ③Mince shrimp and grindit while simmering radish.
- ④Make meringne and it in to ② and solt, liquor, sweet sake and aginger soup mix all together.

⑤Cool the radish in water and dorai it with Kittinpepa, put ③ in the hole and shimeji mushroom on top.



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①put on fire, put in saucepau other than potato starch. (sake alchol)

②Mix A and simmer to skip alchol. Put Kuzu powder in water and stirbefhorehand. Boil tha soup with Kuzu powder to thiken it.