

"Salt koji", which elevates the taste of food and brings out the flavor of the ingredients, is really simple and easy to make.

It is fun to ferment your own condiments, the good thing is you can adjust the saltiness and mellowness as you like.

"Lemon salt koji" can be made simply by adding lemon to salt koji. The freshness of the lemon melts into the mellow salty taste, and the moderate acidity gives a deep flavor. Salted koji already infuses lots of nutritious benefits to your dish and gets complemented by the vitamin C from the lemon, which is also good for your skin.

Below are the instructions on how to make your own Lemon Salt Koji.



STEP 1: PREPARE FOR MARINADE LEMON SHIO (SALT) KOJI MARINADE

INGRÉDIENTS

- Koji rice 200g
- Organic lemon 1
- Sea salt 50g (4 Tbsp)
- Water 1 cup

INSTRUCTIONS

1. Disinfect a glass container with hot water and dry
2. Cut the lemon into round thin slice and place in the glass container
3. Add the koji and the salt into a bowl and mix gently
4. Add water and mix gently again, make sure the grains are soaked in the saltwater.
5. Transfer them to the glass container. Mix once a day for a week at room temperature to ferment
6. All done! Your marinade is now ready to be used

NOTES

- Make sure to disinfect the glass container with hot water and dry (We only want to ferment Koji)
- The ratio of salt to water must be 20%
- Use Sea salt instead of table salt
- Don't have time to make Lemon shio koji? We have the stock <https://www.kojisoupe.com/online-ordering>