



MARINATE KOJI WITH FISH

INGREDIENTS

- Shio (Salt) Koji or Your Own Koji** 20g
- Fish Fillet 200g

** see 'Make Your Own' on the website

INSTRUCTION

1. Marinate Shio koji or Your Own Koji on the surface of the Fillet
2. Leave for a few hours (to overnight as maximum).
3. Grill the fish and bon appétit!

REMARKS

- **Avoid applying Koji sauce too much, use it for approximately 10% of the weight of the meat.**
- If you use whole fish, put the Koji on the surface and rub to remove fishy smell
- Leave the meat at a room temperature for few hours in order to activate Koji enzymes. (Room temperature is the most effective temperature to activate the fermentation process.=Get more Umami)