



SHIO (SALT) KOJI GRILLED CHICKEN

INGREDIENTS

- Chicken 300g
- Salt Koji 1 tbsp

[Sauce]

- Green onion 10cm
- Sesame oil 1 tbsp
- Lemon juice 1.5 tbsp
- Salt Koji 1 tsp
- Sesame 1 tsp
- Soy sauce 1 tsp

INSTRUCTIONS

1. Marinate chicken and salt koji in a ziplock and leave it for 1 hour
2. Take out the chicken from the ziplock, cook/grill them for 7-8 minutes on each side
3. Chop the green onion into small pieces, mix all the ingredients of [Sauce]
4. Serve the chicken with the sauce ;)



SHIO (SALT) KOJI DIP SAUCE

INGREDIENTS

- Salt koji 2 tbsp
- Olive oil 1 tbsp
- Garlic powder 1/2 tsp

INSTRUCTIONS

1. Mix all the ingredients
2. Dip your favorite vegetables!! Bon appétit!



SHIO (SALT) KOJI TOMATO SAUCE

INGREDIENTS

- Tomato 1
- Salt koji 1 tbsp
- Olive oil 2 tbsp

INSTRUCTIONS

1. Mix all the ingredients
2. Serve any protein with the sauce. Bon appétit!



SHIO (SALT) KOJI MAYO SAUCE

INGREDIENTS

- Salt koji 1 tbsp
- Mayonnaise 1 tbsp
- Green onion 1/2
- Sweet chili sauce 2 tbsp

INSTRUCTIONS

1. Mix all the ingredients
2. Dip your favorite vegetables/proteins!! Bon appétit!



SHIO (SALT) KOJI BASILE PASTA

INGREDIENTS

- Pasta 160g
- Salt 1 pinch
- Koji basil sauce 4 tbsp
- Butter 2 tbsp

[Sauce]

- Salt koji 120ml
- Olive oil 200ml
- Basil 1 bunch
- Garlic 2 cloves

INSTRUCTIONS

1. Place all the sauce ingredients in the food processor and blend them
2. Bring a large pot of salted water to a boil and cook pasta according to package directions.
3. Melt butter in a large skillet over medium heat. Add pasta (step 2) and 4 table spoons of koji basil sauce (step 1) and mix them. Bon appétit!



SHIO (SALT) KOJI BAGNA CAUDA

INGREDIENTS

- Olive oil 1 tbsp
- Garlic 2 cloves
- Salt koji 2 tbsp
- Pepper 1 pinch
- White wine 1 tbsp
- Soy milk 1 tbsp

INSTRUCTIONS

1. Saute the garlic with olive oil in a small pan.
2. Add rest of the ingredients until the sauce becomes thick.
3. Dip your favorite vegetable!