



MARINATE KOJI WITH MEAT

INGREDIENTS

- Shio (Salt) Koji or Your Own Koji** 20g
- Cut meat (beef, Chicken etc) 200g

** see 'Make Your Own' on the website

INSTRUCTION

1. Marinate Shio koji or Your Own Koji on the surface of the meat
2. Leave for a few hours (to overnight as maximum).
3. Grill the meat 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 chicken or big chunk, put the Koji on the surface and rub
- 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.)