



MUSHROOM SAUTÉ WITH SHOYU KOJI

INGREDIENTS

- Mushroom 200g
- Chopped green onion 100g
- Shoyu Koji 2 tbsp
- Butter 1/2 tbsp

INSTRUCTIONS

1. Heat the butter in a small skillet
2. Add mushrooms and green onions, saute them
3. Add shoyu koji et Bon appétit!



SHOYU KOJI SALAD DRESSING

INGREDIENTS

- Shoyu koji 2 tbsp
- Olive oil 2 tbsp
- Redwine vinegar 2 tbsp
- Honey 1 tbsp

INSTRUCTIONS

1. Mix all the ingredients well
2. Prepare you favorite salad, dress them



SALMON SAUTÉ SHOYU KOJI SAUCE

INGREDIENTS

- Salmon 2 fillet
- Shoyu koji 2 tbsp
- Garlic 1/2 clove
- Olive oil 1 tbsp
- Flour 1 pinch
- White wine 1 tbsp

[Sauce]

- Shoyu koji 2 tbsp
- Cheese 40g
- Soy milk 80ml

INSTRUCTIONS

1. Marinate salmon with shoyu koji and grated garlic in a ziplock. Leave it overnight.
2. Take out the salmon and sprinkle the flour on the surface.
3. Heat olive oil in the skillet and grill the salmon 7-8 min each side.
4. Add white wine and simmer for 2 min
5. Place the salmon on the plate
6. Mix all the sauce ingredients and serve it with the salmon.