



KOJI MARINATING SAUCE

INGREDIENTS

- Koji (Pantry #1) 100g
- Your favorite sauce ** 100g

**Here, we use soya sauce

INSTRUCTION

1. Add the koji and the sauce into the container and mix gently, make sure the grains are soaked in the sauce.
2. Mix once a day for a week.
3. Now ready to use for marinating/cooking

REMARKS

- Disinfect a glass container with hot water and dry
- Basically, keep the koji sauce in a cool place. However, if the sauce contains more than 16% salt, you could keep it at room temperature (around 17°C) since this temperature is best for activation of koji and fermentation.
- Don't have time to prepare the marinate sauce? Don't worry, we have the stock for Soya sauce (Pantry #3)