

# Sauerkraut-style Pickled Cabbage

-Light-Pickled Cabbage  
using Umami Purée SAVORY-

MUSO's Umami Puree SAVORY is a natural Umami rich seasoning, a.k.a. Shio Koji, and it's made with rice Koji and brine, aged. It's used as an alternative to salt for any type of marinating and pickling.

Not only you can try this recipe with cabbage, but you can also enjoy it with red beet, carrots, cucumber, or daikon radish.

## MUSO CO., LTD

The Curator of Macrobiotic  
& Traditional Japanese Foods

Delicious & Easy!



## Ingredients

- 480-500g (about a half of a whole) of Cabbage
- 1.5 TBS of **Umami Purée SAVORY**
- 1 TBS of Olive Oil
- 1/2 TBS of lemon juice or **Yuzu juice**
- 1 TBS of **Rice vinegar**
- Pinches of black pepper (optional, for flavor)
- Some caraway seed (optional, for flavor)

## Instructions

1. Slice or shred the cabbage.
2. Add Umami Purée SAVORY to the cabbage and knead them well.
3. Marinate for an hour.
4. Squeeze the liquid from the cabbage.
5. Add 1 TBS of olive oil, 1/2 TBS of Yuzu essence or lemon juice and 1 TBS of rice vinegar, and mix well.
6. Add black pepper or caraway seed to your taste.

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 YouTube



Rice  
Vinegar



Yuzu  
Essence



Umami  
Purée  
SAVORY