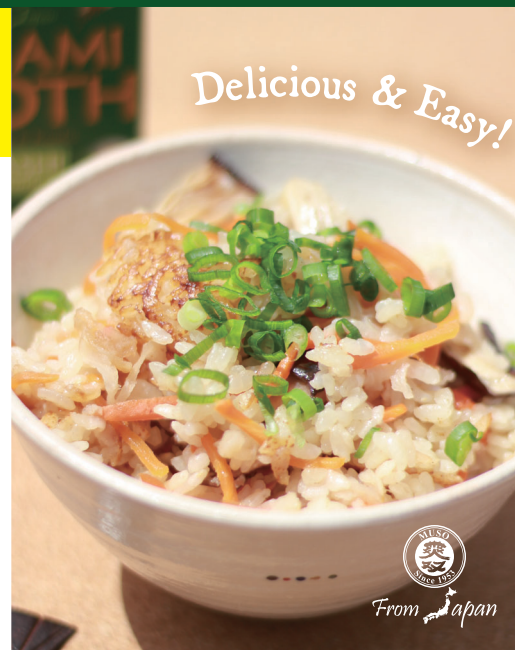


Takikomi Gohan

- Japanese Mixed Rice -

Takikomi Gohan is a popular Mixed Rice with in-season vegetables and mushrooms. This recipe is especially with full of Umami flavors from dried daikon radish and shiitake mushroom, staple dried food in Japanese kitchen, and Umami Broth powder. Enjoy it by adding the seasonal vegetables. Onigiri rice ball is great for picnic!

MUSO CO., LTD
The Curator of Macrobiotic
& Traditional Japanese Foods



Ingredients

- 2.5 cup of Water
- 2 cups of rice
- 1 sachet of **Umami Broth**
- 1 TBS of **Shoyu** (soy sauce)
- 1 TBS of **Mirin** (sweet Sake)
- About 1/3 of Carrot
- About 30g of **Sengiri Daikon** (Dried Daikon Radish)
- 3 PCS of **Dried Shiitake mushrooms**
- A pinch of salt

Instructions

1. Add 2.5 cups of water to washed rice in a cooker.
2. Combine UMAMI Broth, Mirin, Shoyu and a pinch of salt.
3. Cut carrots into thin slices and Sengiri daikon into bite size.
Crush dried shiitake into small pieces by hands.
4. Add cut vegetables to the rice and blend well.
5. Turn on the rice cooker and wait!

Takikomi Gohan

 [YouTube](#)  [MUSO from Japan](#)



Dried Shiitake



Organic Shoyu



Umami Broth



Organic Mirin



Sengiri Daikon