**Miso Piroshki**

*Miso* is an ancient Japanese fermented seasoning to which saltiness, sweetness and umami have been added. Combining *miso*, a renowned Japanese seasoning, and Russia’s famous dumpling produces a deep flavor and also has the effect of taking away the strong aroma of the meat. As there are various types of *miso* paste, please find the one you prefer.

**Ingredients**

- Bread flour: 200g (approx. 7 oz.)
- Sugar: 1 tablespoon
- Instant dry yeast: 5g (approx. 0.2 oz.)
- Egg, beaten: 30g (approx. 1 oz.)
- Milk: 120cc (approx. 1/2 cup)
- Miso paste: 1 teaspoon
- Butter: 1 tablespoon
- Mirin: 100g (approx. 3 1/2 oz.)
- Cabbage: 2 leaves
- Egg, beaten: Small quantity
- Cooking oil: 1 tablespoon
- Tomato ketchup: 1 tablespoon

**How to cook**

1. Warm the milk in B to 30°C (86°F). Add the beaten egg and mix until smooth.
2. Place a bowl in a bain-marie, then add the butter and mix until smooth.
3. Place the mixture in C and mix with a wooden spatula, stirring vigorously to form a dough.
4. In a large bowl, mix the flour, milk, and egg, then add the bread flour and milk. Knead dough for about 5 minutes.
5. Cover and let rest for 15 minutes.
6. Preheat the oven to 180°C (360°F).
7. Roll out the dough to 0.5 mm thickness, then use a cookie cutter to cut circles. Place the circles on a baking tray and bake for 10-15 minutes.

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**Matcha-flavored Flockensahne Torte**

This is a fusion of a traditional German cake and Japanese matcha green tea powder. The bright green color is visually appealing, and the distinctive bittersweet flavor of the matcha enhances the richness of the fresh cream. It is perfectly acceptable to fill cherry pastry with matcha cream alone, but its flavor is further enriched with the addition of maroon glaze.

**Ingredients**

- Egg, beaten: 3
- Water: 60cc (approx. 4 tablespoons)
- Butter: 50g (approx. 2 1/2 tablespoons)
- Sugar: 1 1/2 teaspoons
- Salt: pinch
- Soft flour: 70g (approx. 2 1/2 oz.)

**How to cook**

1. Place A in a saucepan and heat. Once it comes to a boil, remove it from the heat, add B and mix until the dough forms a single lump.
2. Gradually add beaten egg to 1, while stirring well with a wooden spatula.
3. Fill the flour and water mixture in C, and when the mixture is soft enough to drop from A, spread it thinly over a baking sheet in a circle about 15cm in diameter. Make 3 of these. Sprinkle finely chopped almonds on one pastry sheet only. Bake in the oven at 200°C (390°F) for about 15 minutes until golden.
4. Combine C and dapple with a small amount of hot water. After combining, mix with fresh whipped cream, add finely chopped marron glaze and roll through the mixture.
5. Spread the matcha cream over one of the baked cherry pastries, place one more sheet of cherry pastry on top and cover it with another layer of matcha cream. Finally, place the almond-barked cherry pastry on the top layer and sprinkle the combination of D over the whole surface.

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**Mabo-style Nagaimo**

Try the popular Szechuan dish "Mabo-style Tofu" with nagaimo (Chinese yam). *Nagaimo* retains a crisp texture and releases a slightly sweet flavor when cooked, so you can enjoy the contrast created with the spicy taste of this dish. Adjust the ingredients and steps in this recipe to suit your family's preferences.

**Ingredients**

- Miso: 350g (approx. 12.5 oz.)
- Mirin: 100g (approx. 3 1/2 oz.)
- Japanese green onion: white portion: 1/2 stalk
- Garlic: 1/2 clove
- Salt: a pinch
- Canned bamboo shoot: 1 tablespoon
- Tofu sauce: 1 tablespoon
- Tare: 1 tablespoon
- Kombu: (Powdered Japanese pepper): To taste
- Chicken stock: 1 1/2 cup
- Vegetable oil: 1 tablespoon

**How to cook**

1. Peel the bamboo shoots and cut into bite-sized chunks. Soak the *nagaimo* in a mixture of water and vinegar for 1 minute, then drain. Cover the *nagaimo* in soy sauce and dry for 1-2 minutes in oil at 170°C (338°F).
2. Thicken the soy sauce and garlic and mix the ingredients in A.
4. Discard the bamboo shoots in the same amount of water as the starch, add to 3, and cook until thick. Add onion and *nagaimo* quickly and allow to simmer. Add aroma with a bit of sesame oil.

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*Ingredients make approximately 4 servings.*

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