

## 【Kurumafu cuisine recipes】



### Kurumafu and chopped meat gruel

#### Ingredients (For 5 servings):

5 Kurumafus, 100 g chopped meat, 1 tbsp salad oil, 800 cc soup stock, 100 cc Japanese sweet wine, 5 tbsp soy sauce, 2 tbsp sugar, 2-3 tbsp starch, 4-6 tbsp water, 2-3 tbsp, green beans

#### Preparation:

1. Put 5 Kurumafus in water to soften them, press water out softly and then cut them into 6 pieces of equal size.
2. Put wine into a small pot, set it on fire and burn out half of it.
3. Put salad oil into a pot, then put chopped meat in and fry them until the color of beef is changed and pour the soup stock. Remove the dross from the surface of the soup. Put the Kurumafus prepared as in step 1 in the pot and pour in the cooking wine and soy sauce, boil them together for 12-13 minutes. The dross should be removed from the surface of soup during the boiling.
4. Put the Kurumafus into the soup and boil them for 10-15 minutes until the taste of ingredient in the soup is permeates into them and pour some starch into it. The concentration of the starch can be controlled by checking its thickness of the soup. And then put some green bean for dressing. Turn off the fire and serve into a bowl.