

Chef Name: Hidekazu Tojo

Restaurant Name: Tojo's Restaurant

Recipe Name: Sautéed B.C Spot Prawn with 21st Century Sauce

Serves: 2

Ingredients:

10 each Spot Prawn, heads off and peeled
6 each Asparagus, Blanched
4 each Carrots (preferably long and skinny one), peeled and Blanched
8-10 each Button Mushrooms, cut into _
1tsp Garlic, minced
Pinch Salt / Pepper
Dash Canola Oil

<21st Century Sauce>

1/4 cup Dashi(Fish Stock) or Chicken Stock
2 tbsp Sake
2 tbsp Mirin
2 tbsp Miso
1/4 tsp Yuzu Kosho

*Mix all the liquid ingredients first, and whisk into miso

** amount of Yuzu kosho is adjustable for preferred spiciness

<Garnish>

Scallion, chopped

Directions:

1. Prepare vegetables as directed and set it on the side.
2. Preheat canola oil in the sauté pan, sauté minced garlic and mushroom.
3. Add prepared spot prawns when mushroom is halfway cooked.
4. When the spot prawn is halfway cooked, pour in the 21st century sauce. Be careful to not overcook prawns.
5. Arrange asparagus and carrots on the plate, place sautéed mushroom and spot prawn on top of the vegetables.