

### **Wednesday Lessons: KOJI!**

Snack 1. Shio koji pickled radishes & cucumbers

Snack 2. House tofu misozuke on cracker with cucumber (combination red & white miso, mirin, sake)

Snack 3. Licking miso (舐める): Chickpea-barley miso with carrot, burdock & sesame

Snack 4. Miso mayo w/evoo & crudite

*Optional: Mirin caramel w/ miso on a Ritz cracker (contains dairy!)*

### **Part 1: Koji for Food with Jorinji Miso**

1. Organic Koji (1 lb, \$11.00)
2. Amazake (16 oz, \$10.50)
3. White miso (8 oz, \$6.50)
4. Red miso (8 oz, \$7.00)

Direct purchase Jorinji miso at direct sales events: <https://www.jorinjimiso.com/directsales>

Or at New Seasons, Flamingo, Uwajimaya, MoC, Providore, People's Food Co-op, & Sheridan!

### **Part 2: Tsuki-haze vs So-haze**

1. TSUKI-HAZE - Yukikage Tokubetsu Junmai, 58% polishing Gohyakumangoku rice, Niigata (\$21/26)
2. SO-HAZE - Mantensei Kinoko Junmai Ginjo, 55% polishing Tamasakae rice, Tottori (\$29/34)

### **Part 3: White & Black Koji**

3. WHITE KOJI - Mutsu Hassen Isaribi, 55-60% polishing Hanafubuki rice, Aomori (\$31/36)
4. BLACK KOJI - Kuto Kabuto Junmai Daiginjo, 50% polishing Yamadanishiki rice, Fukuoka (\$35/40)

### **Part 4: More Koji! More!!**

5. LOTS of WHITE KOJI - Kinmon Akita X3 Blanc, 75% polishing Yamadanishiki rice, Akita (NFS)
6. LOTS of YELLOW KOJI - Kinmon Akita X3, 75% polishing Yamadanishiki rice, Akita (\$50/55)

### **Part 5: Hon Mirin**

5. MIRIN - Fukurajun 3Y Hon Mirin, house distilled rice shochu + rice koji (\$12/15 & \$50/60)

#### **Shio Koji**

- 1 2/3 cups (300g) rice koji
- 7 tablespoons (75g) Diamond Crystal kosher salt
- 1 2/3 cups (400g; 400ml) water

Mix, leave at room temperature with a light cover to prevent bugs from entering but allows gas to escape. Stir daily for 7-10 days, depending on temperature. When it's done it should smell sweet, funky, and a little floral. Keeps for a year in the fridge. A *superb marinade or pickling base for anything, from vegetables to meats, but especially fried tofu!*

#### **Tofu Misozuke**

- 1 block firm Ota tofu
- 4 oz miso (any)
- 1-2 T mirin (to taste)
- 1 T sake

Mix miso, mirin and sake. With plastic wrap as your base, smear the mixture all around the tofu evenly, no bald spots. You can increase the mix recipe by 50% if you want to be sure you have enough for the first try. Then, wrap the mix-covered tofu tightly with plastic wrap. If you have a vacuum sealer, vacuum seal it up. If not, use a freezer bag and suck the rest of the air out. Mark date, and check in 6-8 weeks. When ready, scrape miso off of the tofu gently and serve with crackers.

#### **Miso mayo:**

Using the leftover miso from one recipe of tofu misozuke, & using a stick blender, add the juice of 1/2 lemon and 50-50 vegetable oil & evoo, and blend until it reaches the flavor and texture you're looking for. Less for dip, more for mayo. Or, substitute with 3T of white miso and 1t of mirin as your base.