



OZONI



Harney Destinations: Tokyo

Ingredients:

2 boneless, skinless chicken thighs, cut into $\frac{3}{4}$ inch pieces

2 tbsp dry sake

1 tsp kosher salt, plus more as needed

1 oz. sliced or whole dried shiitake mushrooms

$\frac{1}{3}$ oz. kombu, about two 6x2-inch pieces (kombu is edible kelp or seaweed)

2 qt. warm chicken stock or low-sodium chicken broth or water (water is traditional, up to your preference)

1 4-oz. bunch spinach, washed

1 $3\frac{1}{2}$ oz. piece of burdock root, peeled, julienned and held in water acidulated with lemon juice

1 $3\frac{1}{2}$ oz. lotus root, peeled, sliced crosswise about 2 mm thick, and held in water acidulated with lemon juice (optional)

1 large carrot, peeled and sliced into $\frac{1}{16}$ -inch thick rounds (cut with a channel knife to look like flowers, if desired)

1 small daikon, peeled and sliced into $\frac{1}{16}$ -inch thick rounds (cut with a channel knife to look like flowers, if desired)

Large pinch bonito flakes (katsuobushi)

2 tsp light (usukuchi) or dark (koikuchi) Japanese soy sauce, plus more as needed

8 slices naruto kamaboko (Japanese white fish cake with pink swirl), each about 2mm thick

3 rectangular pieces of kiri mochi, each split into 4 pieces along scored lines

8 sprigs mitsuba (Japanese parsley, optional)

Thinly sliced scallions for garnish

Zest of half a fresh yuzu, Meyer lemon or regular lemon

Directions:

1. In a small bowl, stir together chicken, sake and 1 teaspoon kosher salt. Refrigerate for 1 hour.

2. In a 3-quart saucepan, cover shiitake mushrooms and kombu with the warm stock or water. Let stand for 30 minutes.

3. Meanwhile, bring a medium pot of water to a rolling boil and set up an ice bath. Add spinach and boil until tender, about 30 seconds. Using a slotted spoon or strainer, transfer spinach to the ice bath to chill. Remove from the ice bath, squeeze out excess water, then roughly chop. Set aside.

4. Return water to a boil, add burdock root and cook until just tender, about 2 minutes. Transfer burdock to ice bath, then remove from ice bath and set aside in a small bowl. Add lotus root, if using, to the boiling water and cook until crisp tender, about 2 minutes. Shock in the ice bath, then transfer to another small bowl and set aside.

5. Add carrot and daikon to boiling water and cook until just tender, about 1 minute. Shock in an ice bath, then drain and reserve in a small bowl.

6. Set the pot with shiitake mushrooms and kombu over medium heat and bring to a gentle simmer. Remove kombu (you can save it for another use). Add bonito flakes and allow to simmer for 5 minutes. Remove from heat and let stand for 5 minutes. Strain broth through a fine-mesh strainer into a heat-proof container. Rinse out the saucepan, then return the strained broth to the saucepan.

7. Add soy sauce to broth, then taste, adding more if desired; you can also season with some salt if you want more sodium without a stronger soy flavor.

8. Return broth to a gentle simmer. Drain chicken of excess liquid, then add to broth and cook for 2 minutes. Add sliced fish cake and cook for 1 minute longer. Reduce heat to a low simmer to keep warm.

9. Heat a medium cast iron skillet over medium-high heat for 2 minutes. Add dry mochi pieces to the skillet and cook, turning every 30 seconds, until puffed and golden on both sides; adjust heat as needed to develop a nice color on the mochi without burning it.

10. Divide mochi among 4 serving bowls. Arrange burdock root, lotus, spinach, carrot, daikon, chicken and fish cake in each bowl. Ladle hot broth into each bowl. Garnish with mitsuba, scallions and citrus zest. Serve.