

KATAKURI RECIPES

All these recipes are from <http://ws-plan.com/sannasai/katakuri-amazu.html>, roughly translated to English!

Katakuri with sweet red bean paste (カタクリの甘和え)

Lightly boiled katakuri (leaves and flowers), tossed in sweet and sour. Purple flowers, change to pale pink, the contrast between the white and the green is beautiful.

Ingredients: katakuri 50g; vinegar 50cc; sugar 20g; a little salt



Mustard miso katakuri (カタクリのカラシ味噌和え)

Lightly boiled katakuri, with mustard miso.

Ingredients: katakuri 50g; white miso 35g; vinegar 2 tbsp; mustard batter 3g



Tossed katakuri (カタクリの切り和え)

Shredded lightly boiled katakuri, tossed with baked miso and walnut. It is delicious to eat and put on piping hot rice.

Ingredients: katakuri 50g; miso 20g; walnut 10g



Miso katakuri soup (カタクリの味噌汁)

Lightly boiled katakuri placed in a miso soup.

