

Recipes

Myoga Ginger buds pickled in Miso



Ingredients (serves 4)

- 100 g. (3.5 oz.) miso paste
- 12 fresh *myoga* ginger buds

Instructions

1. Halve the *myoga* lengthwise. Cut thin vertical slits into the *myoga*, from the tip to about halfway down its length.
2. Put the miso and slit *myoga* into a bowl (or plastic bag), and mix well. Leave it in refrigerator overnight.
3. Wipe the miso off before serving.