

Recipes

Flavored Rice cooked with *Maitake* Mushrooms



Ingredients (serves 4)

- 360 cc. (12 oz. or 1 ½ cups) white rice
- 500 cc. (17 oz. or 2 1/8 cups) water for cooking the rice
- 100 g. (3.5 oz.) fresh *maitake* mushrooms
- 200 cc. (7 oz. or 7/8 cup) water for cooking the *maitake* mushrooms
- 1 tsp. salt
- 100 cc. (3.4 oz. or slightly less than ½ cup) soy sauce
- 1 tsp. olive oil
- 1 Tbsp. sugar

Instructions

1. Shred the *maitake* mushrooms into bite-size pieces with your hands. Cook the *maitake* mushrooms in 200 cc. water seasoned with soy sauce, sugar, salt and oil.
2. Wash the white rice and drain in a colander while cooking the *maitake* mushrooms.
3. When the *maitake* mushrooms have soaked up the flavor, turn off the heat and take them out of the pot.
4. Add 500 cc. water to the cooking liquid left in the pot
5. Place the drained rice in a rice cooker, pour the liquid from step 4 into the rice cooker, top with the cooked *maitake* mushrooms, then cook.
6. Mix well before serving.