



Japanese Knife Company

Marylebone Store: 47 Blandford Street, London, W1U 7HQ T: 020 7487 4868

Soho Store: 14 Bateman Street, London, W1D 3AG T: 02000 114 662

Kensington Store: 1c Kensington Church Walk, London W8 4NB T: 020 7937 5057

Office/Warehouse/Websales & Retail Showroom: 104 Saga Centre, 326 Kensal Road, London W10 5BZ T: 020 8968 6238

W: www.japaneseknifecompany.com E: general@jkcl.co.uk

SUSHI GARI RECIPE

INGREDIENTS:

- 2 large ginger roots
- 1 cup rice wine vinegar
- 5-7 tbsp sugar
- 1 tsp salt

PREPARATION:

Peel the ginger root. Cut the ginger into medium-sized pieces and salt it. Leave the ginger in a bowl for 30 min. Put the ginger into a jar. Mix rice vinegar and sugar in a pan and bring to a boil. Pour the hot mixture of vinegar and sugar on the ginger. Cool, then cover with a lid and place in the refrigerator. In a week, the ginger change its colour to light pink. Slice thinly to serve. The pickled ginger lasts about a month in the fridge.

8 oz. (250 g) ginger root
3 fl oz (90 ml) rice vinegar
2 Tablespoons *mirin* *
2 Tablespoons *sake* **
5 teaspoons sugar

mirin is a very sweet rice wine used only for cooking. You can substitute a teaspoon of sugar for a Tablespoon of *mirin*, or an equal amount of *sake*.

sake is a rice wine that often accompanies sushi. Dry sherry is a potential but inferior substitute.

Scrub the ginger under running water as you would a potato for baking. Blanch in boiling water for one minute and drain.

Combine *mirin*, *sake*, and sugar in a small pan. Bring to a boil, stirring until the sugar has dissolved. Cool.

Place the ginger into a sterilized jar and pour the cooled vinegar over the ginger. Cover and keep 3-4 days before using. Will keep refrigerated for up to one month.

The pale pink colour develops as it ages, however, you might want to add a small amount of red food colouring

©Japanese Knife Company 2012. This recipe cannot be reproduced in any form without the express permission of Japanese Knife Company