

Vegan mochi and daikon nabe

Total time **30 mins** 20 mins preparation time 10 mins cooking time

Nutritional facts (per portion):
1,385 kJ / 331 kcal

Fat: **8 g** Protein: **7.6 g**
Carbohydrates: **57 g**

INGREDIENTS

4 portion(s)

8	mochi rice cakes
400 g	Chinese cabbage
2	leeks
150 g	mixed mushrooms (shimeji and enoki)
1 tbsp	<u>Kikkoman Toasted Sesame Oil</u>
500 g	daikon radish
500 ml	water
45 ml	<u>Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce</u>
45 ml	<u>Kikkoman Mirin-Style Sweet Seasoning</u>
60 ml	<u>Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu</u> Shichimi chilli pepper to taste

PREPARATION

Step 1

8 mochi rice cakes - **400 g** Chinese cabbage - **2** leeks - **150 g** mixed mushrooms (shimeji and enoki)

Cut the mochi rice cakes and Chinese cabbage into bite-sized pieces. Cut the white parts of the leeks into 5 cm lengths. Wash the green parts thoroughly, making a lengthwise slit if necessary to remove any trapped dirt, then thinly slice. Separate the mushrooms into small clusters.

Step 2

1 tbsp Kikkoman Toasted Sesame Oil

Heat the Kikkoman Sesame Oil in a large pot over a medium heat. Add the mochi and the white leek pieces from Step 1. Cook until both are golden brown. Remove and set aside for later.

Step 3

500 g daikon radish - **500** water - **45 ml** Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce **45 ml** Kikkoman Mirin-Style Sweet Seasoning

Peel and roughly chop the daikon. Place the daikon, water, Kikkoman Gluten-free Soy Sauce and Kikkoman Mirin-Style Sweet Seasoning in a blender. Blend until the mixture resembles grated daikon. Pour the mixture into the pot from Step 2.

Step 4

60 ml Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu - Shichimi chilli pepper to taste

Add the Chinese cabbage, sliced leek greens and mushrooms from Step 1 to the soup from Step 3. Bring to the boil and simmer until the vegetables are tender. Return the toasted mochi and leeks

from Step 2 to the pot. Continue cooking until the mochi is soft. Season with the Kikkoman Yuzu Ponzu and shichimi chilli pepper to taste and serve.