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Fresh & Fragrant Boiled Fish Recipe

Ingredients

- ◆ Yinghok Hon Mirin: 25g
- ◆ Yinghok KOIKUCHI SHOYU: 8g
- ◆ Fish: 1 piece
- ◆ Green onions: 50g
- ◆ Ginger: 15g
- ◆ Kombu: 5g
- ◆ Bonito flakes: appropriate amount
- ◆ Miso: 10g
- ◆ White sugar: 10g
- ◆ Cooking oil: appropriate amount

Instructions

1. Rinse the fish thoroughly and make slits on both sides.
2. Shred the ginger into strips and cut the green onions into sections; set them aside for later use.
3. Add clean water and kombu to a soup pot, simmer over low heat for 15-20 minutes, then remove the kombu with a slotted spoon.
4. Add bonito flakes to the pot and continue to simmer for 3-5 minutes. Use a fine sieve to strain the broth into another pot.
5. Add miso, Yinghok hon mirin, white sugar, and Yinghok koikuchi shoyu to the strained broth, and stir until all ingredients are fully dissolved.
6. Put the prepared fish into the broth, bring it to a boil over high heat, then reduce the heat to low and cook for 10-15 minutes. While cooking, occasionally ladle the broth over the fish to infuse it with flavor.

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