

Pounded green soybeans dressed with vinegar



Ingredients

- 10 g Carrot
- 5 g Dried strips of radish
- 7 g Enokitake mushroom
- 15 g Shimeji mushroom
- 2 g Pounded soybeans
- 4 ml Cereals vinegar
- 1.5 g Sugar
- 3 g Light soy sauce

1

Peel and shred carrot.

2

Wash strips of dried radish and boil it with pre-boiled water for one minute. Cut it in 4 cm length.

3

Boil pre-pounded soybeans in boiling hot water for three minutes and cool it.

4

Mix 1, 2, 3, 4 with seasonings.