

## Taro and green beans stew, or Imoni



### Ingredients

30 g	Taro
10 g	Konjac jelly
7 g	Burdock
10 g	Maitake
3 g	Out beans
2 g	Small green onion
150 ml	Soup stock

### <Soup stock>

180 ml	Water
3 g	Bonito
5 ml	Liquor
3 g	Light soy sauce
4 g	Miso

### 1

Peel and cut Taro like half-moon shape in 1 cm thickness. Take mucus from the surface by sprinkling salt, and wash out by water.

### 4

Cut green onion into small pieces.

### 7

Add the seasoning and miso into the 6 for to get a favorable taste.

### 2

Tear Konjac jelly into bite-sized pieces by hand, and remove harsh taste by boiling.

### 5

Put the burdock slivers in a pot containing soup stock, and boil well.

### 8

Serve in the bowl, and sprinkle the green onion pieces.

### 3

Shave burdock into slivers and put them in water. Tear Maitake mushrooms into bite sized pieces.

### 6

In the 5, put maitake mushrooms, konjac jelly, and taro, and then additionally heat.