



Rice cooked with salmon

Serving 4

INGREDIENTS:

400 ml	rice (short grain, Japanese style)
2 fillets	salmon
1	white mushroom
1/2	carrot
2 tbsp.	soy sauce
2 tbsp.	mirin
1 tbsp.	sake
2-3	shiso leaves
400 ml.	dashi /water

PREPARATIONS:

- *Wash the rice with water and soak in water for 30 min;*
- *Cut the carrot and mushroom into small chunks (~5 mm);*
- *Remove the skin and bones from the salmon fillets. Grill the salmon lightly on surface in a frying pan;*
- *Place the rice, carrot, mushroom and all the seasonings in a pot, turn on high heat;*
- *Once is boiling, lower the heat and cook for ~20 min;*
- *Mix from the bottom, crushing the salmon meat.*