

## **Simmered radish and fish balls**

**Serving 4**

### ***INGREDIENTS:***

<b>1 piece</b>	<b>daikon</b>
<b>8 pieces</b>	<b>fish cake (5 cm size, grilled)</b>
<b>2 tbsp.</b>	<b>soy sauce</b>
<b>2 tbsp.</b>	<b>mirin</b>
<b>1 tbsp.</b>	<b>sake</b>
<b>400 ml.</b>	<b>dashi</b>

### ***PREPARATIONS:***

- *Peel the daikon and cut into 2 cm thick pieces;*
- *Cut the fishcakes in half;*
- *Put cold water in a pan, place daikon and fishcake in it. Start heating;*
- *Once is boiling, remove the water;*
- *Add dashi. Once is boiling again, add sake first, then mirin and finally soy sauce;*
- *Simmer for ~20 min.*