

Crunchy and Fluffy Satoimo (Japanese Taro) Ball

Ingredients	Amount
Taro, frozen	1 pack
Umami Flavoring	to taste
Soy Sauce	3 Tbsp
Sake	1 Tbsp
Mirin Sweet Seasoning	1 tsp
Katakuriko Starch	to taste
Okonomi Sauce	to taste
Creamy Sesame Dressing	to taste
Bonito, dried, shaved	to taste
Aonori (Green Seaweed)	to taste
Red Pickled Ginger	to taste



Method of Preparation

1. Boil taro with umami flavoring seasoning over a medium flame until it gets soft.
2. Add soy sauce, sake and Mirin and cook until the water is gone.
3. Dust the boiled taro with katakuriko starch and stir-fry until it turns golden brown.
4. Drizzle okonomi sauce and creamy sesame dressing over the taro. Top with bonito, aonori and red pickled ginger.

Chef's Note

The satoimo ball pairs well with takoyaki (octopus dumplings).



Created by:

Sozai Banzai

1089 East Gold Road, Arlington Heights, IL 60005

Phone: 847-758-7328