

## ***Steamed Abalone Liver Soy Sauce Sandwich***

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<b>Ingredients</b>	<b>Amount</b>
Abalone	1 piece
Sake	to taste
Bonito Stock	2 tsp
Wasabi Paste	5g (0.2oz)
Miso	1 tsp
Katakuriko Starch	1 tsp
Seaweed Mix, dried	5g (0.2oz)
Sandwich Bread	4 slices



### **Method of Preparation**

1. Clean the abalone with running water and remove the liver. Set aside.
2. Sprinkle sake over the abalone and steam it for 40 minutes.
3. Take the abalone from the steamer and let it cool. Set aside.
4. Puree the liver before mixing in bonito stock, wasabi paste and miso.
5. Heat the liver puree and add katakuriko starch to thicken it. Allow time to cool.
6. Soak the seaweed mix in water. Drain water well. Mix the seaweed with the liver sauce.
7. Place the abalone and the liver sauce mix on the bread and serve.



### **Created by:**

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