

Recipe with KomeKoji

~your original seasoning~

ShioKoji

- KomeKoji 100 g
- Salt water (Salt 40 g + Water 200 ml)

Onion-ShioKoji

- KomeKoji 100 g
- Salt 30 g
- Pureed Onions 250 g

Shoyu-Koji

- KomeKoji 100 g
- Shoyu(Soy sauce) 200ml

* Grated or finely chopped Ginger and/or Garlic can be added.

How to make:

1. Mix the ingredients well in a clean glass.
2. Leave at room temperature for 1-2 weeks for Koji fermentation, stirring daily.
(alternative: Keep the mixture warm at 55-60°C for 8-10 hours using a yogurt maker or similar appliance.)
3. Ready for use!
4. Can be stored in fridge for a couple of months.

