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Nobu style Saikyo miso

Ingredients

2/3 scant cup (150 ml) sake

2/3 scant cup (150ml) mirin

1 2/3 cups (450g) white miso paste

1 scant cup (220g) granulated sugar

Servings

2

Person

Preparation

- 1 Bring the sake and mirin to a boil in a medium saucepan over high heat
- 2 Boil for 20 seconds to evaporate the alcohol
- 3 Turn the heat down to low and add the miso paste, mixing with a wooden spoon
- 4 When the miso has dissolved completely, turn the heat up to high again and add the sugar, stirring constantly with the wooden spoon to ensure that the bottom of the pan doesn't burn
- 5 Remove from heat once the sugar is fully dissolved. Cool to room temperature.

Cooks Note

Serves 2
