



Fukimiso meat balls

NIBBLEDISH CONTRIBUTOR

Ingredients

- 350 grams of minced chicken meat
- 2 table spoons of sake
- 6 tea spoons of fukimiso (miso containing butterbur sprouts)
- 1 tea spoon of potato starch

Instructions

1. Marinate meat with sake about 30 min.
2. Mix meat with potato starch.
3. Divide meat into 12 balls, flatten each one, place 1/2 tea spoon of fukimiso in the middle, seal the edges and form a ball. Proceed with remaining meat.
4. Steam over high heat about 12 min.