



# Ankake Donburi

NIBBLEDISH CONTRIBUTOR

## Ingredients

### Main

- Rice
- 100g thin pork slices
- 100g prawns
- 1 carrot
- 4 shiitake mushrooms
- about 1/4 Chinese cabbage
- 2 bunches of pak choi
- 1 knob of ginger
- 1 clove of garlic
- 1 leek
- salt, pepper, olive oil

### Sauce

- 400 ml dashi
- 3 tablespoons of soy sauce
- 1 tablespoon of sugar
- 1 tablespoon of sake
- 1 tablespoon of mirin
- half a teaspoon of salt
- 2 and a half tablespoons of potato starch
- 2 and a half tablespoons of water

You can only replace the last 2 by a bit of maizena

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## Instructions

### Preparing the ingredients

- Cook the rice
- Cut the carrot and Chinese cabbage in tiny 5 cm slices
- Separate the pak choi stems and leaves
- Cut them in long 5 cm pieces
- Remove the stems from the shiitake and slice them up
- Season the prawns and the pork with salt, pepper and sake
- Crush the garlic and the ginger

### Main

- Put some olive oil in a pan and stir-fry the ginger, garlic and the green part of the leek on high heat
- As soon as the aroma comes out, add the prawn and lower the heat a little
- once the prawns are done, remove them from the pan and set them aside
- add some more oil to the pan and put the pork in
- now gradually add the vegetables in this order:
  1. carrots
  2. shiitake
  3. Chinese cabbage stalks
  4. pak choi stems
  5. Chinese cabbage leaves
  6. pak choi

### Sauce

- Combine dashi, soy sauce, sugar, sake, mirin and salt
  - pour into the frying pan and bring to a boil
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- dissolve the potatoe starch in water and put in the pan for the sauce to thicken
  - Put the prawns back in

All done. Now just put some cooked rice in a bowl and place all we just made on top.