



Fish nabe

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 cups of water
- 2 pcs of dried kombu
- 1/2 cup of dried bonito
- 4 tablespoons of sake
- 2 tablespoons of soy sauce
- 2 tablespoons of mirin
- 6-8 small fishes, I used autumn season Japanese fish
- 2 pcs of fried tofu, cut into pcs
- 1/2 of grilled tofu, cut into bite size pieces
- 1/8 of napa cabbage, cut into bite size pieces
- 1/2 carrot sliced
- 6 pcs of shungiku, edible chrysanthemum
- 1/2 package of enoki mushrooms
- 1 negi, Japanese leek, sliced
- 1 package of mochi
- 1 package of shirataki noodles

Instructions

1. Pour water into nabe pot, add dried kombu and bonito. Bring to boil.
 2. Prepare all ingredients and gas stove to cook on the table.
 3. Remove bonito from the pot and start cooking, add fish, tofu and shirataki noodles at the beginning to give them a bit more time to be cooked and absorb flavours.
 4. Cook and eat like fondue.
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5. You may want to use extra sauce for dipping cooked pieces. Ponzu sauce works well or just soy sauce.