COOKING IN COSPLAY: KINPIRA GOBO

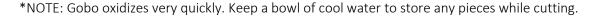
FEATURED ANIME: CHOBITS

INGREDIENTS

- 1 gobo (burdock root)*
- 1 carrot
- 1 tbsp neutral flavor oil (vegetable, canola, etc.)
- 2 tsp sesame oil
- 1 tbsp white sesame seeds

SEASONINGS

- 34 cup dashi (1 tsp Hondashi : 1 cup water)
- 2 tbsp sake
- 1 tbsp granulated sugar
- 1 tbsp mirin
- 1 ½ tbsp soy sauce



DIRECTIONS

- 1. Peel the carrot and julienne.
- 2. Peel the gobo and julienne. Soak the pieces in water and add one drop of vinegar. Change the water a few times until it becomes clear. Leave the gobo in water until you stir fry.
- 3. Heat some cooking oil in a pan. Use medium heat. Then add gobo. Stir fry for a few minutes.
- 4. Add carrots and continue stir frying.
- 5. Add seasoning and simmer until most of the liquid has cooked off.
- 6. After the liquid has evaporated, add sesame oil and sprinkle sesame seeds.
- 7. Add more sesame seeds for your final touches. Make an announced visit to your neighbor and find him with his naked robot.

