

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

- ¾ cup dashi (1 tsp Hondashi : 1 cup water)
- 2 tbsp sake
- 1 tbsp granulated sugar
- 1 tbsp mirin
- 1 ½ tbsp soy sauce



*NOTE: Gobo oxidizes very quickly. Keep a bowl of cool water to store any pieces while cutting.

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.

Recipe adapted from Just One Cookbook.

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