



PICKLED TURNIP A LA MINUTES

Serves 4

INGREDIENTS	QTY	UNIT
Turnip (Large)	1	pc
Sea Salt	1	tbs
Lime	half	pc
Konbu (julienne)	2.5	g
Ninben Hanakatsuo Matsu	dash	
Higashimaru Light Soy Sauce	dash	
Mirin	dash	

METHOD

1. Wash the turnip and peel the skin off. The skin needs to be peeled off quite thickly because there is a layer of fibre under the skin.
2. Slice the turnip around 3-4mm thick and mix with sea salt in a mixing bowl. Leave it for 5-7mins.
3. After 5-7mins wait, squeeze the turnip slices by hand. To wash off salt, rinse with running water and squeeze again firmly. Put turnip slice back in the mixing bowl.
4. Squeeze lime over the slices and add a small amount of light soy sauce and mirin.
5. Add julienne konbu and bonito flakes and toss.
6. Serve up.