



Selected recipes
for traditional
dishes of Aichi

Autumn

Japanese-style Cauliflower Curry Stew

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A dish of cauliflower stewed in soy sauce and spices



Ingredients (4 servings):

1 head (200 g)	cauliflower
1 stalk	green onions
140 g	pork back ribs (sliced)

Seasoning

2 tbsp	sake
1 tbsp	soy sauce
1 tsp	salt
2 tsp	dry curry powder

Directions:

1. Cut the cauliflower into small pieces. Cut the pork into 2-3 cm-wide pieces.
2. Chop the green onions into thin round slices.
3. Heat 1 cup of water in a saucepan and bring to a boil; add in the cauliflower and pork. Cover with a lid and simmer for 3 minutes.

Add the seasonings and cover with an *otoshibuta* (a small lid placed directly on the contents of a saucepan). When the stew comes to a boil, switch off the heat and transfer onto a serving dish.

4. Sprinkle the top with the green onions.

Tips:

- Use the *otoshibuta* lid to ensure that the seasoning permeates all the ingredients.