



# Salted pork with Hibiki Miso



\*Portion is 4 people.

## RECIPE for 4 per. INGREDIENTS

Pork shoulder loin	400g
A.Salt (3% of meat weight)	12g (2 tsp)
A.Mirin Sweet cooking wine	1 tbsp (18g)
A.Sake	1 tbsp (1g)
Cucumber (cut in long strips)	1
Cherry-tomatoes (cut in half)	4
<b>Hibiki MISO</b>	30g

## METHOD

- (1) Tie pork shoulder loin with cotton twine.
- (2) Put (1) and A in plastic bag and mix well. Keep in refrigerator for 2 nights.
- (3) Wash (2), put in a pot-full of boiling water and simmer for 30 ~ 40 min, then cool it off inside the boiled water.
- (4) Cut (3) into thin slices, layout on plate and decorate with cucumber and cherry-tomatoes. Serve with Hibiki Miso in saucer at side.



### Tips & Advice

Soak the chunk of pork loin tied with twine in 3% salt water (same as sea water).



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Crystal Taste Award from iTQi  
(INTERNATIONAL  
TASTE & QUALITY INSTITUTE) 2009, 2010.