



Grilled Kurobuta pork and round eggplants in Hibiki Miso and cheese



*Portion is per one person.

RECIPE for 4 pers INGREDIENTS

Pork tenderloin	300g (25g x 12)
Flour for deep fry	15g
Round Eggplants	6g (1/2 tbsp)
King oyster mushroom	1 pack
Red bell pepper	1/2
Yellow bell pepper	1/2
Deep frying oil	Moderate amount
Hibiki MISO	80g
Mozzarella cheese	1 (125g)
Grind black pepper	Some



Tips & Advice

Hibiki Miso and Mozzarella go well together and grind pepper tightens the flavor.

METHOD

- (1) Pork tenderloin to be cut into bite sizes, coat with flour and deep fry.
- (2) Eggplants to be cut in halves, make lattice incisions on cut surface for easier eating, then quickly deep fry in hot oil.
- (3) Slice oyster mushrooms lengthwise, cut red and yellow bell peppers into chunks and boil, then drain.
- (4) Put (1) and (3) on (2), and top up with Hibiki Miso and Mozzarella in that order, then broil in oven toaster until cheese melt.
- (5) Dish out (4) on plate and sprinkle with grind pepper.



Grand Gold Award from Monde-Selection
Third straight year from 2008, 2009 and
2010

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