



Grilled pettitoes in Hibiki Miso



*Portion is per two people.

RECIPE for 4 pax INGREDIENTS

Pettitoes	4
A. Onion (cut in chunks)	50g
A. Carrots (cut in chunks)	50g
A. Ginger (thin slices)	30g
A. Water (enough to cover pettitoes)	moderate amount
B. Hibiki MISO	60g
B. "La Chimay Bleue" beer	330ml (1 bottle)
B. granulated sugar	20g (1+2/3 tbsp)
Hibiki MISO	80g
Bread crumbs (dry)	40g (1 cup)
Parsley (chopped)	1 tbsp
Seasonal fresh vegetables	Some

METHOD

- (1) Boil water in a pot and put in the Pettitoes and cook for about 10 min., then rinse with water.
- (2) Put (1) and A in pot and bring to boil. Skim the scum from broth, add B, cook for about 1 hr and remove pettitoes from pot and cool it off.
- (3) Brush-on Hibiki Miso on (2), roll over bread crumbs and grill in oven.
- (4) Dish out (3) in serving bowl with parsley on top and seasonal vegetable at side.



Tips & Advice
Enjoy!



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