**BEETROOT NOODLE**

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**Cook beetroot**

**70c for 30m**

**Sliced beet**

**Marinade beetroot**

**1 kg beet noodles**

**100g mirin**

**50g brown sugar**

**80g light soy sauce**

**100g sesame oil**

**100g rice vinegar**

**30g garlic**

**30 ginger**

**VEG STOCK**

**5 l water**

**1 kg beetroot**

**0,5 kg brown onion**

**0,5 kg leek**

**300g sake**

**Peeled and cut all veg**

**Put all togethe all cook . reduce by half**

**NAGE BEETROOT**

**1 kg beet cut 2cm**

**2l veg stock**

**250g butter**

**20g kombu**

**110g mirin**

In large pot

Add the butter un still foam and get bronw color. Add all diced beetroot, cook for 2 m

Add veg stock in

Bring too boil and add the mirin & kombu

Cooked for 30m

Cold down and keep in chiller for 1 night

Take off the butter on top