RIGATONI – SPICY MISO TARE –

**130 g rigatoni**

**50 g miso emulsion**

**5 g pecorino**

**5 g roasted nori julienne**

**5 g mayu**

**MUSHROOM STOCK**

**500 g roasted mushroom**

**50 g dried shitake**

**500 ml sake**

**5 L water**

**100 g bbq shallots**

**100 g ginger**

**500 g leeks (white only) BBQ slightly**

**50 g kombu**

**110 g mirin**

**20 g gelatin powder**

* Place all ingredient in a pot and bring to boil
* Skim the broth
* Reduce the heat to simmer and reduce the broth by 1/2
* Pass the stock. you should end up with 3 Liter broth

**MISO TARE**

**70 g sake**

**45 g mirin**

**15 g finely chopped garlic**

**5 g grated ginger**

**125 g sendai miso or any other red miso**

**20 g gochujang**

**TONKOTSU BROTH**

**1000 g mushroom stock**

**350 g Tonkotsu Tare**

**450 g French butter**

**150 g cream**

**Cracked pepper**

**Xanthan**

**MAYU**

**110 g vegetable oil**

**60 g garlic finely chopped**

**110 g sesame oil**

* Mix vgeatble oil and garlic in a pan, heat it up on medium heat and keep stirring until the garlic start to turn black
* Once the garlic are black (it should be sticky) take the oil off the heat and add in the sesame oil
* Blend the oil until smooth