




KIRIN

OTSUMAMI RECIPE BOOK





What is OTSUMAMI?

OTSUMAMI comes from the Japanese word '酒菜' (read: 'Saka-na'), meaning a side dish to be paired with alcohol. Often called a "Beer Snack" in English, OTSUMAMI refers to a small dish meant to be enjoyed with beer. Pairing OTSUMAMI with beer has become a big part of beer culture in Japan.

It goes without saying that the great part about OTSUMAMI is that the dish itself is not only delicious, but truly enriches the feeling of enjoying a beverage at the bar.

KIRIN ICHIBAN is a high quality beer created by KIRIN's outstanding manufacturing processes. The crisp taste of the first wort used is complimented by Japanese, Western and Chinese OTSUMAMI featured in this book that have been created using produce from Australia and Japan. Each dish pairs well with the refreshingness of KIRIN ICHIBAN. Since its establishment in 1990, KIRIN ICHIBAN has focused on producing a beer made to be matched with enjoyable dishes. It's guaranteed that the collaboration of KIRIN ICHIBAN and OTSUMAMI will be welcomed thanks to Australia's multicultural attitude.

This recipe book features original OTSUMAMI recipes to be paired with KIRIN made by ten chefs renowned in Japan and Australia. Cheers to the smiles and deliciousness that the combination of KIRIN and OTSUMAMI will bring!



Ingredients (4 serves)

8 slices white sourdough bread (toast cut)		
400g gruyere grated	Cultured butter	½ clove garlic
100g comte grated	2 shallots	30ml white wine

Instructions

1. Butter one side of each slice of bread and place the bread butter side down on work area.
2. Dice shallots and garlic finely. Combine cheeses in a mixing bowl with shallots and garlic and mix well.
3. Place the mixture on 4 slices of the bread, ensuring it is as thick as the bread to get a cheesy melt. Place second piece of bread on top, buttered sides facing out.
4. Place sandwich on a preheated sandwich press and grill until it has a golden brown exterior and a melted, cheesy interior.
5. Brush white wine on outside, sprinkle salt over and slice to your desired portion size to serve.

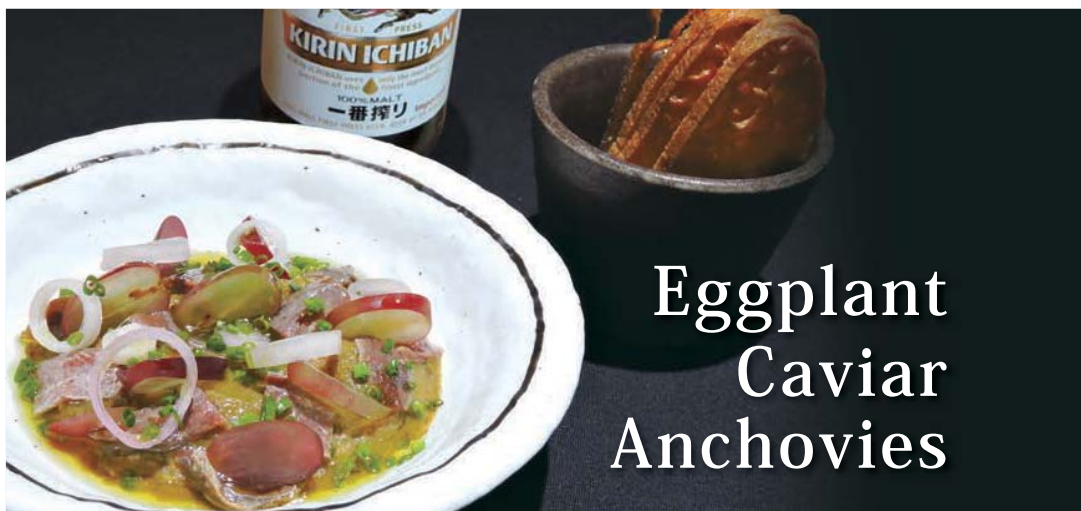


Chef: Anthony Femia

Venue: Maker & Monger

Address: Prahran Market, 161 Commercial Rd, South Yarra, Melbourne, VIC 3141 Australia

As an internationally recognised Cheesemonger, Femia is dedicated to everything cheese-related all over the world. In 2015, he established Maker & Monger in the Prahran Market, with a fine selection of artisan cheeses. He also works with a non-profit organisation *Guilde Internationale des Fromagers* as a *Garde et Jure*.



Eggplant Caviar Anchovies

Ingredients (4 serves)

1 large eggplant	Chives	200g vinegar
1 baguette	2 shallots	Olive oil for dressing
6 anchovies	200g sugar	
5-6 grapes	200g water	

Instructions

1. Preheat the oven to 180°C. Cut the eggplant in half and bake for 20 minutes. Then scoop out the flesh and finely chop to form a paste.
2. Chop the chives and shallots. Thinly slice the grapes then cut the anchovies into 3-4 pieces.
3. Cut the baguette into 5mm thin slices, coat in olive oil and bake in the oven for 10 min at 80°C.
4. Add sugar, water and vinegar into a pot, then add the shallots. Bring to the boil, and cook for 2 minutes. Allow the shallots to cool in the liquid then at a safe temperature, separate the shallot rings.
5. Place the eggplant paste into a bowl and using a spoon, create a mountain shape. Add the anchovies, shallots, grapes on top, evenly spread over the paste. Sprinkle the chives over as you like. Finally, dress with olive oil to taste.

Chef: Florent Gerardin

Restaurant: Ôter

Address: Basement 137, Flinders Lane, Melbourne, VIC 3000 Australia



After learning the craft with the likes of Joel Robuchon, Alain Ducasse, Shannon Bennett and Mark Best, Gerardin made his own interpretation of French food at Ôter in Melbourne in March 2016. He gained a hat soon after opening and has since received numerous accolades.



Salmon Mousse Filled Gougère

Ingredients (Makes 50)

100g mustard leaves
25g seared salmon (slices)
Pickles

Gougère

60g soft flour
50g butter
100g milk
3g sugar
2g salt

100g eggs
38g pecorino cheese
Poppy seeds
Egg for glaze

Salmon mousse

100g smoked salmon
25g fromage blanc
30g yoghurt
30g fresh cream
10ml lemon juice

Instructions

1. Preheat the oven to 230°C. Put the butter, milk, sugar, salt in a pot and bring to the boil, halve the flour and sift into the pot, mixing through well. Add the eggs little by little while mixing, then add pecorino cheese.
2. Transfer into a piping bag and squeeze mixture out into small 3cm circles on a baking sheet. Brush with egg wash and sprinkle poppy seeds on top.
3. Turn off the oven and put the piped batter in the oven for 17 minutes to bake with remaining heat. Then finish them up by baking at 170°C until puffed and golden brown.
4. Put the smoked salmon through a blender until it becomes smooth, then transfer into a bowl. Mix through the fromage blanc and yogurt. Add the fresh cream and lemon juice to your liking. Transfer into a piping bag.
5. Cut the gougères in half and place the mustard leaves, seared salmon, pickles and salmon mousse on top. Place the top half of the gougère on top and pierce with a toothpick.



Salty Pickled Mackerel Konbu Marinade

Ingredients (4 serves)

Mackerel 100g
Salt
Konbu

1 cucumber
1 celery stick
30g shio konbu

Olive oil
Lemon juice

Instructions

1. Cover the mackerel in salt and marinate for 1 hour. Wrap in konbu and place in the fridge to pickle.
2. Cut the celery and cucumber. In a pot, add salt and water and boil the cut vegetables for 30 seconds. Place in iced water and drain well. Combine with the shio konbu, olive oil and lemon juice in a bowl to suit your tastes.
3. Cut the mackerel and dress with mixture from step 2.

Chef: Hiroyuki Sakai
Restaurant: La Rochelle
Address: 3-14-23 Minami-Aoyama, Minato-ku, Tokyo, 107-0062 Japan



Before opening La Rochelle in Tokyo, Sakai worked at Coco Palms in Aoyama and Western Kitchen John Kanaya. He first appeared on Iron Chef in 1994 and attended Australian Iron Chef as Iron Chef of French cuisine. The Japanese French Agriculture Association dubbed him a 'Modern Master'.



Arare Rice Cracker Tempura Tiger Prawns with Green Tea Salt

Ingredients (4 serves)

16 tiger prawns	1000ml vegetable oil
100g masago-arare rice cracker	2g matcha powder
2 eggs	30g salt
60g plain flour	

Instructions

1. To prepare the prawns, remove the head and peel away the shell, but leave the tail on. Then put them belly side up on chopping board and make small cuts, being careful not to cut too deep. Flip prawns over and press gently to straighten them out.
2. Lightly cover with flour, egg wash, then crumb with arare rice cracker.
3. Heat vegetable oil to 170°C in a pan and fry until crisp.
4. Mix salt and matcha powder for seasoning and serve with tempura prawns.



Spicy Konnyaku

Ingredients (4 serves)

500g konnyaku (Japanese yam cake)

15ml sesame oil

1 tbs white sesame seeds

1 tsp shichimi pepper

Glaze

200ml dashi stock

30ml dark soy sauce

40ml mirin

30ml sake

25g sugar

Instructions

1. Spike multiple holes into the konnyaku (to allow the flavour to infuse) and tear into rough 2cm cubes, then boil for 2 minutes and transfer into a chinois or fine sieve.
2. Heat sesame oil in a pan and stir fry the konnyaku for 1 minute or until the sesame flavour infuses. Add glaze ingredients and cook until the liquid caramelises and coats the konnyaku.
3. Sprinkle sesame and shichimi seasoning over to serve.



Chef: Ikuei Arakane

Restaurant: The Glass House

Address: Brooke Street Pier, Franklin Wharf, Hobart, TAS 7000 Australia

Executive chef at The Glass House in Hobart, and consultant executive chef at Brooke Street Larder, he also owns Grill Beer Garden Wasshoi in the Prahran Market. Arakane runs various catering events and functions and also works as a demonstration chef at Oriental Merchant in Melbourne.



Dinosaur Pork Spare Ribs

Ingredients (4 serves)

3kg pork spare ribs
100g spicy black bean sauce
100g sweet soybean paste (Tianmianjiang)
100ml shaoxing wine
125ml mirin
85ml soy sauce
50g Chinese chilli bean paste (doubanjiang)

50ml oyster sauce
10ml sesame oil
10ml chilli oil
20g garlic (grated)
10g ginger (grated)
Sichuan pepper

Instructions

1. Mix all ingredients together in a bowl.
2. Place in the fridge and allow to marinade overnight.
3. Preheat the oven to 180°C and cook for 20 minutes.
4. Lastly, sprinkle Sichuan pepper over to your liking.



Chef: Ikuei Arakane
Restaurant: The Glass House
Address: Brooke Street Pier, Franklin Wharf, Hobart, TAS 7000 Australia

Executive chef at The Glass House in Hobart, and consultant executive chef at Brooke Street Larder, he also owns Grill Beer Garden Wassei in the Prahran Market. Arakane runs various catering events and functions and also works as a demonstration chef at Oriental Merchant in Melbourne.



Ingredients (4 serves)

250g chicken thigh
8g dry chilli
1 spring onion
7g ginger
10 Sansho peppercorn
30g roasted cashews

Seasoning

1/3 tsp salt
1 tbs sake
1/3 tsp soy sauce
1/2 egg
2 tbs potato starch

1 tbs oil
Pepper

Stir-fry sauce

1 1/2 tbs sugar
2 tbs soy sauce
1 tbs ea vinegar,
Jiuniang, sake, potato starch
2 tbs soup stock
Pepper

Instructions

1. Cut the chicken into 1.5cm pieces, and combine seasoning ingredients in a bowl with the chicken to add flavour. Cut off the head and the end of dry chilli, then cut in half, remove the seeds. Then cut the spring onion into 1.5cm pieces, and slice the ginger finely.
2. Combine the stir-fry sauce ingredients in a bowl.
3. Preheat oil in a wok, add the chicken, once it is 80% cooked, add the dry chilli and sansho peppercorn. Fry a little, then add the ginger and spring onion.
4. Once the stir-fry becomes fragrant, add the mixture from step 2 and turn up the heat. Combine well, then add the cashews. Finally, stir cashews through and serve.



Chef: Kento Chen

Restaurant: Szechwan Restaurant

Address: Zenkoku Ryokan Kaikan, 2-5-5 Hirakawa-cho, Chiyoda-ku, Tokyo, 102-0093 Japan

Kento Chen's interest in Szechuan cuisine stemmed from watching his father Iron Chef Chinese Kenichi Chen on the global cooking show, Iron Chef. He opened Shisen Hanten in Singapore as the restaurant's debut outside Japan, leading Chen to become a rising star in Asia's culinary scene and gaining 2 michelin hats as a chef.



Roast Victorian Lamb Loin, Eggplant Puree and Grain Salad

Ingredients (4 serves)

Eggplant puree

1 large eggplant
40ml olive oil
50ml Kochi Yuzu juice

Lamb

2 lamb loin(180g)
Salt and olive oil

Salad

70g cooked red quinoa
40g roasted almonds
50g dried raisins
70ml sour cream
Cos lettuce leaves

Dressing

20ml Kochi
Yuzu juice
20ml olive oil
20g Dijon mustard

Instructions

1. Preheat oven to 180°C. Cover uncut eggplant with olive oil and roast for 20 minutes until soft. Allow to cool, then scoop out the flesh and blend with Yuzu and a little salt on high speed until smooth.
2. Seasoning the lamb, sprinkle salt and drizzle olive oil over each side. Preheat the pan, seal on both sides until golden brown. Transfer to an oven tray and cook for 15 minutes at 180°C. Allow to rest for 2 minutes.
3. Mix dressing ingredients and salad ingredients except cos lettuce in separate bowls.
4. Carve lamb into 4 pieces each, serving 2 per plate with the puree and salad. Decorate with lettuce leaves and drizzle dressing over the dish.

Chef: Mark Normoyle

Restaurant: RACV City Club

Address: 501 Bourke St, Melbourne, VIC 3000 Australia



Currently executive chef at the RACV City Club, Normoyle has worked as executive sous chef at the prestigious "Australian Club" and was previously sous chef at Hotel Sofitel, Melbourne, Sheraton Mirage Gold Coast and Yulara Ayers Rock Resort. He is a brand ambassador for Kochi Yuzu, Japan and appeared alongside Iron Chef Sakai in the Iron Chef Australia event.



Wok Seared Calamari with Pickled Papaya and Hot Chilli

Ingredients (4 serves)

400g prepared calamari	30g crushed peanuts	<u>Red chilli dressing</u>	
200g green papaya	2 shallots	17-18 red chilli	2-3 coriander roots
50g beansprouts	Fried garlic chips	1 knob ginger	Fish sauce
Small handful of mint,	1 lemon	1 clove garlic	Lime juice
Vietnamese mint, coriander	lime juice	1 lemongrass	Palm sugar

Instructions

1. Shred the green papaya then follow the pickle recipe (Page 16). Slice the lemon and shallots.
2. Squeeze the liquid out of the pickled vegetables and add the herbs, shallots, beansprouts, and peanuts.
3. For the dressing, finely chop the ginger, garlic, lemongrass and coriander root, then grind with a mortar and pestle. Combine with the other ingredients to taste in a bowl, add to the salad and place in the middle of the plate.
4. Chop and score the calamari. Preheat the wok and oil, sear the calamari then arrange around the salad, top with dressing, lime juice and garlic chips. Garnish with slices of lemon.



Chef: Michael Lambie
 Restaurant: Lucy Liu Kitchen & Bar
 Address: 23 Oliver Lane, Melbourne, VIC 3000 Australia

From Berkshire's Waterside Inn, to becoming head chef at Harvey's, Lambie started opening his own restaurants such as Circa The Prince, Taxi Dining Room, Lमारos gastro pub, The Smith and Lucy Liu. Lambie's culinary influences have gone from French cuisine to modern Japanese/Asian cuisines and developed over the years.



Miso Cheese Dip

Ingredients (4 serves)

100g cream cheese
60g blue cheese
100g saikyo miso
50g mayonnaise
1 tbs honey

1 tbs chopped chives
Salt and black pepper
Vegetables
(cucumber, celery, carrot, red radish)
Crackers

Instructions

1. Let the cheese rest at room temperature while you cut the vegetables into sticks.
2. In a medium-sized bowl, mix the two cheeses until combined.
3. Add the saikyo miso, mayonnaise and honey, then mix vigorously to make it smooth.
4. Add a pinch of salt and black pepper and mix well. Sprinkles chives on top.
5. Scoop into a serving bowl and serve alongside vegetable sticks and crackers.

Chef: Ryo Kitahara
Company: Assiette De Parti
Website: <http://assiettedeparti.com/>

Kitahara has worked with Iron Chef Hiroyuki Sakai at La Rochelle as a senior sous chef, and later as an executive chef. Accumulating experiences at Gallileo in the Observatory Hotel in Sydney, he now holds his own catering company and also provides premium cooking classes.





Szechuan Duck & Fresh Lime

Ingredients (4 serves)

1 duck (size 17)
Oil for deep-frying
1 carrot
¼ pumpkin
¼ daikon

Coriander
Mint
Vietnamese mint
2 limes
1 orange

Seasoning

50g Szechuan pepper
50g chilli flakes
50g black pepper
50g kosher salt

Instructions

1. Shred the carrot and follow the pickle recipe (Page 16).
2. Put all seasoning ingredients through a grinder. After trimming, season the duck. Leave in the fridge covered overnight.
3. Place the duck on a plate and steam in a bamboo steamer for 45 minutes. Keep topping up the water as necessary. Allow to rest until comfortable to touch.
4. Shred pumpkin and daikon. Mix with carrot and herbs, adding as much pickle juice as you like.
5. De-bone the duck. Heat the oil to 170°C in a deep-walled saucepan then deep-fry for 5 minutes. Chop into bite sized pieces and serve with salad, fresh orange segments and slices of fresh lime.



Chef: Tony Twitchett

Restaurant: Taxi Kitchen

Address: Federation Square/ Cnr Swanston St & Flinders St, Melbourne, VIC 3000 Australia

Twitchett worked under Michael Lambie before becoming head chef at Taxi Dining Room, now Taxi Kitchen and Transport Hotel as executive chef, he reinvented the venue to deliver the same quality in a fun dining restaurant. The signature Asian twist to his cuisine came after working with Rob Cunningham and Teague Ezard.



Whipped Mushroom Tofu, Potato Rice Cracker, Shiso, Porcini and Sumac

Ingredients (4 serves)

Whipped mushroom tofu

200g silken tofu
4g onion powder
1g xanthan gum
10ml mushroom soy sauce
10ml konbu broth
60ml ginger oil
salt to taste

Potato rice cracker

8 sheets rice paper
200g instant mash potatoes
1 egg white
Oil for deep-frying

Shiso and sumac seasoning

10g yukari (shiso seasoning)
10g sumac
10g dried porcini mushroom,
ground into powder

Instructions

1. Mix all ingredients for seasoning together and store in an airtight container.
2. Using a stick blender, blend the tofu until smooth. Add xanthan gum and onion powder, then blend until incorporated. Add mushroom soy and konbu broth, continue to blend while adding the ginger oil and salt until the mixture becomes thick like mayonnaise. Store in the fridge.
3. Preheat the oil in a deep fryer to 180°C. Brush rice paper sheets with egg whites and sprinkle instant mash onto it. Deep fry until golden, then drain.
4. Scoop the whipped mushroom tofu onto a plate, cover with seasoning (from step 1), and serve with potato rice crackers.

Chef: Victor Liong

Venue: Lee Ho Fook

Address: 11-15 Duckboard Place, Melbourne, VIC 3000 Australia



Being disciplined in Sydney's acclaimed Marque Restaurant under Mark Best, still has significant influence on Liong's approach today. Liong opened Lee Ho Fook in 2013, which has since grown in popularity and size, thanks to the esteemed chef's elegant and unique dishes with a modern twist that honour authentic Chinese flavours.



Quick and Easy Pickle Solution

Ratios

3 parts water
2 parts vinegar
1 part sugar

You will need

Vegetables of your choice
A jar
Stainless steel or enamel coated pot

Instructions

1. To prepare, place your desired vegetables in a jar.
2. Place all other ingredients in a pot and bring to the boil so that the sugar is dissolved, then allow to cool.
3. Pour the solution over the vegetables and pickle for at least 12 hours. The longer, the better!

Explore Enjoyment



Smooth and rich.



KIRIN ICHIBAN
100% malt, first press beer.

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