



Buta- maki

Buta-maki is another version that can be skewered and grilled, but can also be pan-fried or steamed. Normally it is pork that has been wrapped with something, or even something wrapped with pork, for example bacon-wrapped cherry tomatoes, or thinly sliced pork rolled up with shiso (perilla herb).

Recipes

- 1 small cucumber
- *100 g thin sliced pork loin
- *2 tbs corn flour
- *1 tbs white wine
- *2 tbs Citrus Soya (Ponzu) Dressing

Steps:

1. cut 10 cucumber sticks (approx 6cm long) and wrap them in the sliced pork
- 2.2: coat pork rolls with corn flour
- 3.3: pan fry them untill outside is cooked
- 4.4: pour white wine into frying pan, cover and steam fry them for 1 min
- 5.5: flavour them with Citrus Soya (Ponzu) Dressing and cook them untill the juce is thickens up
- 6: enjoy your homemade Japanese meal