

## Turnips with Minced Chicken Recipe

### Ingredients:

6 turnips, each 100 g  
150 g minced chicken (remove skin and fat and mince twice)  
½ tablespoon vegetable oil  
½ tablespoon cornstarch  
1 tablespoon ginger juice  
Yuzu citron peel (cut into fine strips)

### Simmering stock:

1½ cups dashi stock  
2 tablespoons sake  
2 tablespoons sugar  
1 tablespoon mirin  
2 tablespoons light soy sauce

### Method:

Prepare turnips by cutting off leaves, leaving about 2 cm of stalks. Place the head out of the cutting board to let the stalks intact. Wash dirt from the base of the stalks under running water with a bamboo skewer. Make shallow cuts around stalks to make it easy to peel. Peel from the bottom upwards. Cut in half lengthwise. Wash briefly and drain. Leave aside. Bring the dashi stock to a boil and add seasonings and minced chicken. Cook the chicken quickly and crumble by stirring with several cooking chopsticks to prevent from sticking together. Turn the heat to medium. Skim the surface to remove foam. Add the turnips and cover with a wet drop-lid. Cook for 10 minutes until a bamboo skewer easily pierce through. Slant the pan to collect the stock. Add cornstarch dissolved in 1 tablespoon water. Bring to a boil to thicken the stock and get rid of the flour odor, shaking the pan. Add the ginger juice to taste. To serve, arrange the turnips and chicken in a bowl together with the cooked stock. Top with yuzu peel.

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