

Atelier
de Koji

Can be used as
a herb salt

発酵麹大豆フレーク

Fermented Koji Soybean Flake



Base of this condiment is soybeans that are fermented for more than a year with a traditional method in wooden barrels.

Atelier de Koji proposes you three different flavors using this natural umami to enrich your meals easily and to boost your health with its enzymes, lactic acids, and nutrients.



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Fermented Koji Soybean Flake

Fermented Koji Soybean Flake ~Provençale~ Ways to Enjoy



Melty Cheese Bread

Simply sprinkle the flake on top of bread and cheese, and bake it until it melts.

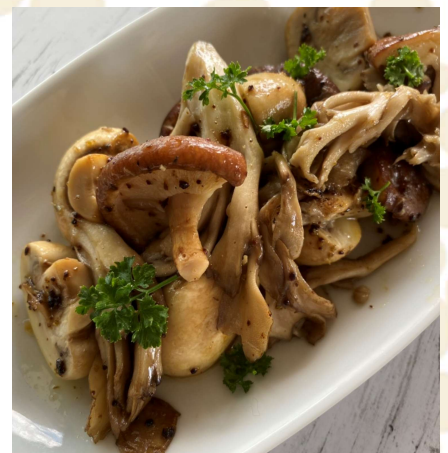
Cheese can be replaced with olive oil.



Grilled Chicken

You grill your chicken with olive oil and sprinkle the flake at the end before serving.

Your easiest French meal ever!



Sauteed mushrooms

You fry your favorite mushrooms with butter or olive oil. At the end you sprinkle the flake and your side dish is ready!

Ingredients: Soybeans (Hokkaido, Japan No GMO) Salt, Provence herbs, Garlic powder