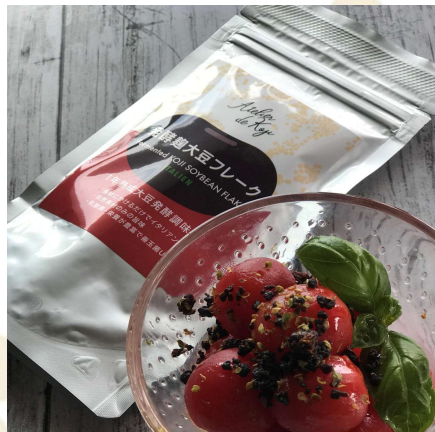


Fermented Koji Soybean Flake ~Italien~ Ways to Enjoy



Tomato stewed squid and eggplant

Fry Squid and eggplant with olive oil and add canned tomatoes in a pan. You can simply give a flavor to this dish with this flake or with a little bit of butter.



For your salad

You can simply sprinkle it over on any veggies you like.

You can add vinegar and olive oil, and it will be a great dressing!



Quick Pepperoncino

'Pasta+Olive Oil+Flake'

These three are just more than enough for a quick Pepperoncino!

Ingredients: Soybeans (Hokkaido, Japan No GMO) Salt, Dried tomatoes, oregano, garlic powder, cayenne pepper

Fermented Koji Soybean Flake ~Curry~ Ways to Enjoy



Curry taste Croquettes

How about deep fried croquettes with mashed potatoes seasoned with curry flakes?



Roasted pork ribs with honey

Marinate your pork ribs with honey and the flake for a while and just grill them in your oven.



Grilled onions

Cut onions thickly and fry them slowly. All you have to do is to sprinkle the curry flake on top!

Ingredients: Soybeans (Hokkaido, Japan No GMO) Salt, Curry powder, Onion Powder