

Tomato Shiokoji



Namegata – a beautiful rural region surrounded by magnificent lakes and vast verdant lands.

Tomatoes grown in a plenty of sunshine here in Namegata married Shio Koji, salted rice-malt, which imparts an intensely satisfying and delicious savoury taste to ingredients. That has made this tasteful, all-round seasoning with full of nutrition.

It is **Tomato - Shiokoji**.

緑と風の農園

The Green & Wind Farm

Recipes with Tomato-Shiokoji

Steamed Vegetables with Tomato-Shiokoji and Satsuma orange sauce

Ingredients (for 2 servings)

- ½ carrot, peeled and cut into bite-size pieces
- ½ head fresh broccoli, cut into bite-size pieces
- 1 eryngii (king oyster mushroom), cut in quaters
- ½ Satsuma orange, squeezed
- 100ml Tomato-shiokoji

Direction

Steam all the vegetables for 7 to 8 minutes.
Serve with Tomato-Shiokoji on top and squeeze the Satsuma orange over it.



Tomato Soya milk soup

Ingredients (for 2 servings)

- 200ml soya milk
- 200ml Tomato-Shiokoji
- ½ pack tofu
- ½ bunch spinach
- 1 head Shimeji mushroom or any mushroom, divided into bite-size pieces
- A few small hamburger patties

Direction

Mix Tomato-Shiokoji and soya milk in a saucepan.
Cook the hamburger patties in it for several minutes. Add the rest of the ingredients, just before the patties are cooked completely, and simmer for a couple of minutes.



Our farm is located in Namegata, Ibaraki, blessed with verdant lands and a grand lake right next to us. In this farm, we grow rice, tomatoes and other produces, as well as making products, offering hands-on farm experiences and running a B&B.

We really look forward to seeing you here.



The Green & Wind Farm

<http://www.gwfarm.jp/>

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