



Tsukane - Japanese Meatballs

Ingredients

for 6 persons

Tsukane

- 400 g beef mince 5mm
 - 400 g beef sausage meat (from the butcher)
 - 60 g spring onions
 - 100 ml tonkatsu sauce
 - 50 kg grated white bread
 - 7 g coriander
 - 100 ml mineral water
 - 12 g ginger chopped
 - 2 eggs
 - 30 ml milk
- #### Kanzuri dip
- 10 g Kanzuri paste / fermented chilli paste
 - 10 ml lime juice and grated

200 g homemade mayonnaise

A little salt

Preparation

Tsukane

Finely chop the spring onions and ginger. Mix with the remaining ingredients and knead until a homogeneous mass is formed. Form small even balls and fry them.

Stir everything together to make a fine mayonnaise. Serve with rice or potato miso puree.



THE ALPINA
GSTAAD