



Deep-fried fugu, an auspicious fish whose name resembles the word for luck—“fuku”—in Japanese

### Deep-fried Tiger Fugu

- Tiger fugu (upper filet with bones) ... 400 g
- Dashi ... 90 mL (soup stock made from skipjack tuna and kelp)
- Dark soy sauce ... 30 mL
- Sake ... 10 mL
- Ginger (grated) ... 10 g
- Red pepper powder ... As needed
- Flour ... As needed
- Starch ... As needed
- White scallions (finely sliced) ... As needed
- Green onions (sliced thinly, diagonally) ... As needed
- Stringy red peppers (sliced thinly, diagonally) ... As needed
- Frying oil ... As needed

#### Instructions:

1. Cut the tiger fugu into round chunks. Mix with mixture A and marinate for five minutes.
2. Mix equal amounts of flour and starch. Sprinkle on the tiger fugu chunks from step 1 and wait for several minutes until they are coated.
3. Fry the chunks in oil heated to 170°C until they change color. Then put them on a plate.
4. Mix the white scallions, green onions, and stringy red peppers and add to the results of step 3.

### Grilled Tiger Fugu Salad

- Tiger fugu (upper fillet) ... 200 g
- White scallions (finely sliced) ... 30 g
- Chives (3 cm long) ... 30 g
- Radish (finely sliced) ... 1 radish
- Murame ... As needed
- Hojiso ... As needed
- Ponzu soy sauce ... 60 mL
- Garlic olive oil ... 20 mL
- Edible chrysanthemums ... As needed

#### Instructions:

1. Sear the skin of the tiger fugu on a grill and then chill in a freezer.
2. Slice thinly the tiger fugu from step 1 and arrange on a plate. Mix the white scallions, chives, radish, and murame and add on top. Add hojiso as garnish.
3. Mix the ponzu soy sauce and garlic olive oil and pour over the results of step 2. Sprinkle edible chrysanthemums on top.

Enjoy aromatic grilled tiger fugu with fragrant vegetables.



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