

Amazake Banana Cake (1 ten inch loaf pan)

- 3 ripe mashed bananas
- ¾ cup flour
- 1 teaspoon baking powder
- 1 egg
- 2 tablespoons sugar
- ¼ cup Amazake
- 2 tablespoons of cooking oil

1. Preheat oven to 350 F and grease pan.
2. Combine flour, baking soda together in a medium bowl and sift.
3. Using mixer, beat egg and sugar for 2 minutes until combined. Add in amazake and oil and mix on high for 1 min until light and fluffy.
4. Alternate adding banana and flour mixture to egg mixture, stirring just until combined.
5. Spread batter into the pan. Bake for 40-45 minutes.

Granola with Amazake

- 2 cups granola
- 1 cup yogurt
- 1 cup amazake
- Fruit of your choice (dry or fresh)

1. Place fruits on granola and pour yogurt and amazake.
2. Also delicious if you did overnight granola!

Ways to Use Koji

Pasta with Koji

- Pasta of your choice
- Olive oil
- Koji to taste
- Chopped parsley or herb(s) of your choice

1. Boil pasta of your choice.
2. Heat the olive oil gently in a frying pan.
3. Add koji of your choice and gently cook for few minutes for the flavorings to infuse the oil.
4. Drain the pasta still al dente, reserve ½ cup cooking water.
5. Add pasta to the frying pan, stir well to coat with the oil, add some starchy cooking water. Cook on medium heat for 30 seconds, stirring a couple of times.
6. Add chopped herb(s).

Koji Dressing

- ½ cup koji of your choice
- ½ cup rice vinegar
- ¼ cup olive oil
- Ground pepper
- 1 tsp of white wine (optional)

1. Mix all the ingredients except olive oil in the blender.
2. Then drip olive oil little by little, while blending into 1.

Quick Salad with Koji

- Vegetables of your choice (best with cucumbers, tomatoes, eggplants, cabbage)
- Koji of your choice (10% of vegetable weight)

1. Wash and partially peel skins of vegetables.
2. Mix koji with vegetables and leave it for 30 minutes. You can also leave it overnight.

Grilling with Koji

- Protein of choice
- Koji (10% of protein weight)

1. Marinate protein with koji. Leave it at least 30 min, if can't do overnight.
2. Pat excess water lightly with paper towel.
3. Grill with medium heat.

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