

# How to make "Shingoro," a local specialty of Shimogocho

## Recipe

- ① Roast the fresh tea leaves, then grind them.



- ② Flavor the ground tea leaves with the sugar, miso, and water (or sake).



- ③ Make rice with slightly less water than usual, then partially smash the grains for a slightly paste-like consistency.



- ④ Form the rice into balls with your hands, insert skewers, dip into (2) and grill or bake.



## Ingredients (4servings)

- 4 cups white rice
- 1 cup fresh tea leaves
- 1 cup sugar
- 100 grams miso
- A splash water or sake

