

Zoni

by Lemon Drop from A Recipe Reborn

- Prep time: 30 minutes
- Cook time: 15 minutes
- Yields 4 servings

US	Ingredients	Metric
4 stalks	mustard spinach	4 stalks
12 slices	carrot	12 slices
3.5 oz	boneless, skinless chicken thigh	100 g
2 tbsp	sake, divided	30 mL
1+ ¼ tsp	kosher salt, divided	7.5 g
4 cups	water	1 L
1 cup	katsuobushi (bonito flakes)	10 g
2 4x4" pieces	kombu	10 g
1 tbsp	soy sauce	15 mL
4 pieces	kimochi	4 pieces
4 tsp	yuzu or lemon zest, julienned	4 grams
4 sprigs	Japanese parsley or flat leaf Italian parsley	4 sprigs

1. To prepare the vegetables, bring a small pot of water to a boil and add the carrots.
2. Wait one minute, add the mustard spinach and cook the vegetables together until they are tender, about two minutes.
3. Meanwhile, prepare a bowl of ice water and transfer the cooked vegetables to the bowl to cool.
4. Squeeze the water out of the mustard spinach and cut it into 1.25"/3 cm pieces.
5. To prepare the chicken, cut it into bite sized pieces and mix them in a small bowl with half of the sake and ¼ tsp of the salt. Set it aside to marinate.
6. To make the dashi, bring 4 cups/1 L of water and kombu to a boil in a small pot. Remove the kombu just before the water boils.
7. Add the katsuobushi, simmer for one minute and then remove the pot from the heat.
8. Let the katsuobushi soak in the dashi for 10 minutes before straining and discarding it.
9. Bring the dashi to a simmer and boil the chicken in it until cooked, about 6 minutes.
10. Skim the surface of the dashi to remove the foam.
11. Mix in the remaining sake, salt, soy sauce and keep the dashi simmering on low heat.
12. To prepare the mochi, set a pan over medium-high heat and toast the mochi until it is brown and puffy, about 5 minutes per side.
13. Serve the soup by dividing the ingredients equally in each bowl.
14. Roll each sprig of parsley into an open knot.
15. Garnish each bowl with a parsley knot and a small amount of yuzu/lemon zest.

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