

# EDAMAME NAMETAKE RICE

## RECIPE

Serve: 100

Equipment needed:

2 Blue plastic medium size strainers( Located in Kitchen loft

2 40-quart size pots ( kitchen center cabinet on East side)

2-quart pot ( found in cabinet under rice cookers(kamas)

3 large rectangular stainless pans about 4 inches deep

2 metal basins to wash rice, one to put as base in sink to give elevation and the other to wash the rice.

2 large size pots at least 40-quart size to boil water for tea and cook edamame.

Tea pots- located near stove middle cabinet.

Small size bowl ( bowls found in plastic bin marked Sushi in Ginza loft).

Container to hold water to wet the inside of bowls so the rice does not stick when plating.

Dinner size paper plates, napkins, forks, chopsticks, hot drinking cups. Amounts need to feed at least 100.

You may need dessert plates too if you are also serving cake or other dessert,

Tablecloth for serving tables (3) and perhaps flowers for table decorations, these will have to be bought prior to the event.

### Ingredients:

Rice washed to make for at least 100 people.

(Make 2 kamas with 3 (2 quart pan full of rice

Each kama will make about 48 cups of rice.)

10 (16 oz bag) frozen shelled edamame

At least 7 (1.7 oz) bottles of wakame chuzuke or  
Nori furikake

10 (7-8 oz) bottles of seasoned nametake  
mushroom

### Instructions:

Cook rice as directed. ( Direction for use of  
Kamas(rice cookers is written flyers above it)

When rice is cooked, transfer to rectangular  
stainless-steel pans.

Cook the Edamame for about 7-10 minutes in  
boiling hot water. Drain.

First add the mushrooms and mix well, then the  
Wakame or Nori furikake and mix. Finally add the  
Edamame and mix well. May need to taste to see  
that it is thoroughly mixed. ( The Wakame is very  
salty so you may want to add slowly and taste to  
make sure the rice is not overtly salty.)

When finished making , start plating by filling a bowl of rice and turning it upside down on center of plate to release it. Decorate the top with parsley. Add Takuwan to plate.



