

# JAPANESE CURRY RICE GRATIN

Dishes of rice baked with cheese (eg gratin) were introduced to Japan by a Swiss chef and therefore come under the term 'yoshoku' meaning Western food. Here we've got sticky, seasoned sushi rice, topped with a simple chicken curry and grilled cheese - best eaten with Japanese pickled ginger to cut through the richness of the cheese.

Prep  
10 mins

Cook  
50 mins

Heat  


Serves  
4  
with sides

500g **diced chicken** (thighs are best)

1 medium **onion** - finely chopped

100g **cheddar cheese** - coarsely grated

20g **butter**

2 tbsp **soy sauce** (any type)

2 tsp **sugar**

2 tsp **vinegar** (rice or white wine vinegar is best)

1 tbsp **plain flour**

300g Japanese **sushi rice**

4 tsp











**HALDI BLEND**

3 tsp



**METHI BLEND**

-  Cook the rice in a covered pan with 425ml water and  $\frac{1}{2}$  tsp salt for 15 minutes or until all the liquid is absorbed and the rice is cooked through. Leave to stand with the lid on for 5 minutes
-  Fry the onion in the butter and 1 tbsp oil for 10 minutes or until soft and translucent
-  Stir the chicken, soy sauce, 1 tsp sugar, 4 tsp **HALDI BLEND** and 3 tsp **METHI BLEND** into the softened onion then cook for 10 minutes or until the chicken is cooked around the edges
-  Stir the flour into the chicken and cook for 1 minute
-  Stir 150ml water into the chicken then cook for 10 minutes or until the chicken is cooked through and coated in a thick sauce
-  Preheat the grill now
-  Stir the remaining 1 tsp sugar and the vinegar into the rice
-  Spoon the rice into an ovenproof dish, pour over the chicken curry, sprinkle with the cheese then grill for 5 minutes or until the cheese has melted and the edges of the rice start to go crisp

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GOES GREAT WITH...

Japanese  
pickled ginger  
and halved  
boiled eggs

EXTRAS  
#33

ALSO WORKS A TREAT WITH...

- Mushrooms for a veg version

RAISE YOUR GAME BY...

Sprinkling over a handful of finely  
chopped parsley to serve



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