

~World Dishes Contest in SHIMADAI 2020~
Application Form

Nickname
or Team Name **Team ESS**

A dish using creativity

Feel free to show your ideas with illustrations, photos, etc.

Name of Dish : Korean dish, Chijimi

Promoting points

(Why did you choose the ingredients, story behind the dish, etc.) :

We eat this Korean traditional food on rainy days or Obon holiday. Anyone can easily make it with plenty of vegetables. You can make it with the vegetables you have if you don't have Chinese chives. It was very popular at the Halloween party for ISF members.



※Feel free to show your ideas with illustrations, photos, etc.

List of ingredients (for 2 people) ※Use ingredients with a reasonable price that you can buy in Japan	Ingredients	Amount	Ingredients	Amount
		Chinese chives	3~4	seasonings
	Carrot	2/3		
	Chijimi flour	2 cups		
	Dried shrimp	if you like		
Recipe	① Wash the chinese chives and carrots and cut into strips.		⑥ Making the Chijimi sauce.	
	② Put 2 cup of Chijimi Flour and the same amount of water in a bowl and mix well.		⑦ Water 2 tablespoon, soy source 2 tablespoon, sugar 1 tablespoon, vinegar 1 tablespoon.	
	③ Add 1 teaspoon salt, dried shrimp, and cut vegetables.		⑧ If the soy sauce is sour, you don't need vinegar.	
	④ Heat the pan and put in chijimi.		⑨ Add onion, Japanese leek, shredded chili and sesame make it even more delicious if you have them.	
	⑤ Cook while flipping over, being careful not to burn it.		⑩ Wait for a while until the onion taste is absorbed into the sauce.	