

How to Use Your Earthenware Cooker to Make Homemade Tofu

Ingredients:

1. 1 quart (1 liter) natural soy milk
2. 2 ½ teaspoons nigari liquid
3. Tin foil
4. Ponzu sauce (optional)
5. Thinly-sliced scallion (optional)

Procedure:

1. Heat the soy milk in the cooker over medium heat.
2. Once the soymilk is almost simmering, turn off the heat and quickly stir in the nigari liquid.
3. Cover the cooker with a lid tightly (with a foil under the lid to make sure there is an extra tight seal created) and let it sit for 30 minutes.
4. Once the tofu is ready, serve immediately. Gently scoop with a serving spoon into individual bowls at the table. Enjoy with the ponzu sauces and thinly-sliced scallions. Tofu will gradually separate from the water and become firmer if you let it sit longer.



How to Use Your Earthenware Cooker to Make Dried Mushroom Risotto

Ingredients:

1. 1 ½ (270 ml) cups of short grain rice
2. 1 cup (240 ml) hot water
3. ½ oz. (15 g) rinsed dry mushrooms (such as morel, trumpet, porcini etc.
4. 2-3 tablespoons of olive oil
5. ¼ medium onion, minced
6. 1 clove garlic, minced
7. ½ cup (120 ml) white wine
8. 3 cups (750 ml) vegetable stock
9. 1 tablespoon butter
10. ¼ cup grated parmesan cheese
11. Salt and pepper



Procedure:

1. Rinse the rice and drain through a fine-mesh colander. Leave the rice for 30-60 minutes to dry completely.
2. Pour the hot water over the mushrooms in a bowl. Let them soak for 15-30 minutes. Separate the mushrooms from the soaking liquid. Make sure to squeeze out the liquid from the mushrooms as well. Keep the soaking liquid hot.
3. Heat the vegetable stock and keep it hot.
4. Heat the olive oil in the Earthenware Cooker and sauté the onion and garlic over medium heat for a few minutes until softened.
5. Add the mushrooms and sauté for a couple of minutes, and then add the rice and sauté for a few more minutes until the rice is translucent.
6. Add the white wine and stir. Cook until the liquid is absorbed almost completely. Add the soaking liquid for the mushrooms and stir. Cook until the liquid is absorbed almost completely.
7. Add 3 cups (750 ml) of the vegetable stock and ½ teaspoon of salt. Stir, cover, and as soon as it starts to boil, reduce the heat to simmer. Cook for 12-15 minutes or until the rice is *al dente*. Meanwhile, stir every few minutes to make sure the bottom doesn't get burned. If there is not enough liquid before the rice is done, add extra stock.
8. Add the butter and parmesan cheese and stir. Adjust the seasoning with salt and pepper.
9. Bring the Earthenware Cooker to the table and garnish with a drizzle of olive oil.