

# June Canning prototypes 「 Onion with Soboro Ankake 」

## Completion photograph



## ■ Impressions.

- The sweetness of the onions and the miso-flavoured minced meat sauce went well together.
- The meat was not minced properly and the texture was uneven and dry.
- The sauce lacked meat.
- There was a lot of bean paste in relation to the ingredients.
- When dressed with onions, the thickening weakens.
- Unsatisfactory.



## ■ Purpose of prototyping.

- Development of new canned foods.
- Devise dishes using venison and devise and trial recipes suitable for canning.
- If there is a dish that could be made into a new product, consider improvements for the next prototype.
- Ground meat is considered to be favourable for canning as it requires less processing and is not restricted to certain parts of the meat.

Trial recipes using minced meat for this purpose.

## ■ Cooking Processes

- 1.Cut the ingredients.
- 2.Simmer the onions.
- 3.Make a Soboro An (thick starchy sauce with soy sauce and sugar).
- 4.Dress the onion and starchy sauce.
- 5.Completed.



## ■ Next Improvement

- Use a meat mincer to obtain a uniform minced meat consistency.
- Reduce the quantity of ingredients other than the meat in the bean paste by half.
- Drain the onions well before dressing them with the bean paste.
- Add green onions and string beans.