Home News TV Radio Video Culture Travel Food Learn Japanese Live Language Contact

NHK WORLD > JAPANESE FOOD > Marinated Japanese Leek



Find Articles and Recipes search

### **Marinated Japanese Leeks**

Japanese leeks marinated in a white wine-based soup have a simple yet deep flavor, and the black peppercorns add a beautiful accent. An easy appetizer your guests will love!



Photographed by Akio Takeuchi



\*You will leave the NHK website.



Recipe by Harumi Kurihara

# Easy

Vegetables

Healthy

Party

35kcal

30minutes

Calorie count is per serving.

### Ingredients (Serves 4)

4 <u>Japanese leeks</u> (400 g net)

400 ml soup

<sup>\*</sup>Dissolve 2 tsp granulated soup stock (Western) in 400 ml of hot water.

50 ml white wine

1 bay leaf

1/2 tsp black peppercorns

A pinch of salt

Olive oil, as desired

#### **Directions**

1

Cut the leeks into 6-7 cm lengths.

2

Pour the soup and white wine into a pot and bring to a gentle boil. Add the leeks, bay leaf and black peppercorns, and return to a boil. Cover with a drop-lid and simmer for approx. 20 minutes over low heat.

Add a pinch of salt to taste, turn off the heat, and set aside to allow the leeks to absorb the flavor. Plate and pour the soup over top as needed. Drizzle some olive oil on top to taste.

# Vegetables



Average

Favorites

Average

Chirashizushi Cupcakes



Easy

Mapo Tofu



Easy

Savory French Toast Salmon Sandwich



Easy

**Grated Daikon Radish Soup** 



Red and White "Namasu" Salad **Party** 



Difficult

"Yaki-yakko" Pan-fried Tofu



Average

### Savory French Toast Salmon Sandwich



Instagrammable Restaurants in Tokyo

and Insta DIY cooking!

**Strawberry Pancake Tree Special Features** 



The Taste of Japanese Autumn

Your guide to Instagram-worthy restaurants in Tokyo Sanma (Pacific saury) and daikon radish reflect seasonality and creativity in Japanese cuisine.

Fruit Jelly Dome



12 More Low-fat Tofu Recipes

Rich in protein and low in fat and calories, tofu great for health-conscious eaters.