

Kurotake-so - ŌITA -

Yuzu

the best bouquet of all the citrus-fruit family



Chili Peppers

Grind the minced peel and chilies in a mortar.



Yuzukoshō (also yuzugoshō) 柚子胡椒

is a type of Japanese seasoning. It is a paste made from chili peppers, yuzu peel and salt, which is then allowed to ferment. It is usually used as a condiment for nabemono dishes, miso soup, and sashimi. The most famous types of yuzukoshō come from Kyushu, where it is a local specialty. The last pair of Chinese characters in the name, *koshō*, normally refers to black pepper; in the Kyushu dialect, however, it refers to chili peppers. Normally green chili peppers are used, but some versions use red peppers. Yuzukoshō made from green chilis is green, while using red chilis yields an orange paste. Originally yuzukoshō was used in nabemono, but it is now also found as a condiment for Japanese meatball soup, udon, miso, sashimi, tempura, and Japanese grilled chicken. Further, since becoming available all throughout Japan, it is being used in various ways. For example, it is being used on spaghetti, salad dressing, tonkatsu, ramen, and shumai.



Annou-Kogane

Annou-Beni

Tanegashima - KAGOSHIMA -

Annou-imo (Satsuma-imo or also sweet potato)

Individual selection had been carried out by the Kagoshima-prefectural agricultural development synthetic center since 1989 and the Annou-imo was registered as the kind of "Annou-Beni(red)" and "Annou-Kogane(gold)".



The features of the Annou-imo are sweetness and the moist texture. The moist texture comes from abundant polysaccharide included in okra and yam. A lot of sucrose is included in Annou-imo in comparison with other sweet potatoes.

component analyses (%)						
breed	starch	fructose	glucose	sucrose	maltose	total sugar
Annou-Beni	11.5	0.72	0.70	4.80	10.25	16.47
Annou-Kogane	10.6	0.83	0.78	4.80	10.00	17.31
Naruto-Kintoki	14.5	0.36	0.35	1.54	11.73	13.98
*value after cooking by steam						

■How to eat Annou-imo - Large size (approx. 200 g) -

- Wash Annou-imo with water and remove soil
- Wrap it in wetted paper towel
- Wrap it in aluminum foil over that
- Bake it with a toaster oven for approx. 60 min.
- ※It's different in time depending on the sizes. Please bake it according to the taste.
- ※You can have it deliciously when you bake it more for approximately 5-10 minutes after being burnt so that a skewer sticks straight.
- But please be careful to overcook it.
- ※Please never do heating with a microwave.
- It's the trick to bake it up well to spend time and heat it carefully by an oven.

■Preservation method of the Annou-imo

The temperature suitable for preservation of the Annou-imo is 13-15 °C. It spoils by low temperature. Please also pay attention to dry too much. You should keep it in a freezer for a long term when you save it after having a baked potato (Yaki-imo).

You'd better to do such as wrapping it in newspaper at a cool place when you keep it. Please be careful when you save it with a refrigerator as it goes bad.

■Tanegashima

is blessed with really various foodstuffs which are cultivated and harvested all through the year. That's because there is unusual environment that a cropper in a northern limit and the southern limit grows up.

