



Instructions



1. Mix the Meat in the Pan

Place all of the patty ingredients in a frying pan and knead well with a silicone spatula until the mixture turns sticky and elastic. Mixing thoroughly is the key to a tender, cohesive patty.



2. Shape the Patties

Divide the mixture into two equal portions. Place each on a piece of plastic wrap lightly brushed with olive oil (not from the listed amount) and shape into an oval patty.



3. Sear

Lightly wipe the pan used in Step 1 with a paper towel. Add the olive oil (or butter) and heat over medium. Add the shaped patties, cook for about 3 minutes, then flip.



4. Steam in Sake

Pour in the cooking sake, cover, and steam over medium-low heat for about 10 minutes. After the first 5 minutes, open the lid and add the cherry tomatoes to steam alongside the patties. (Add a little water if the pan starts to dry out.)



5. Serve

Arrange the hamburg steaks and tomatoes on a plate, add lemon wedges, and spoon the juices left in the pan over the top.

Akari's Recipe Sake-Steamed Hamburg Steak

Ingredients (Serves 2)

Patties:

- 8 oz (220 g) ground beef and pork blend
- ½ slice bacon, finely chopped
- Scant ½ cup (100 ml) milk
- 1 tsp potato starch or cornstarch
- ½ tsp salt
- ½ tsp sugar
- ¼ tsp grated garlic
- ⅛ tsp ground nutmeg

For cooking:

- 14–20 cherry tomatoes, stems removed
- 2 tsp olive oil or 2 tsp butter
- 3 ½ Tbsp (50 ml) cooking sake

Garnish:

Lemon wedges, optional



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