



Akari's Winter Donburi Recipe:

Burrata Donburi

Basic Burrata Donburi



Ingredients (for 1 servings)

- 1 bowl of cooked rice
- 1 burrata (about 2.5–3.5 oz / 70–100 g)
- Soy sauce, to taste
- Freshly ground black pepper, to taste
- Chopped green onions, to taste



Instructions



1. Scoop the hot rice into a bowl and place the burrata in the center.



2. Drizzle soy sauce over the top, sprinkle with freshly ground black pepper, and garnish with chopped green onions.



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Variation 1: Smoked Salmon & Tomato



Ingredients (for 1 servings)

- 1 bowl of cooked rice
- 1 burrata (about 2.5–3.5 oz / 70–100 g)
- Soy sauce, to taste
- Smoked salmon, to taste
- Chopped tomato, to taste
- Grated zest of unwaxed lemon, to taste
- Fresh dill, to taste



Instructions



Prepare as in the basic recipe, topping the burrata with smoked salmon, chopped tomato, and a touch of grated lemon zest. Finish with some finely chopped dill for freshness.

Variation 2: Avocado & Lime



Ingredients (for 1 servings)

- 1 bowl of cooked rice
- 1 burrata (about 2.5–3.5 oz / 70–100 g)
- Soy sauce or fish sauce, to taste
- Sliced avocado, to taste
- 1 or 2 lime wedges
- Chopped green onions, to taste
- Freshly ground black pepper, to taste



Instructions



Prepare as in the basic recipe, topping the burrata with avocado slices and a squeeze of lime. Add green onions and black pepper to finish.

Tip: Jasmine rice also works well for this version.