

botanova®

—Lard Taste—



Chef's recommendation

Hideko Colton NEW YORK

Cook, Author, Japanese Cooking TV Personality,
Founder of COLTON'S

“

Compared to other animal fats such as lard or vegetable fats, it has a deep taste like the flavor of meats.

This oil brings out the flavor of the ingredients.

”

Hideko Colton

Pea-meat hamburger patty



Emulsion Curd

— Ingredients —

Powdered pea protein ..	150g	Cold water	465g
Methyl cellulose	35g	Ice	250g
botanova -Lard Taste-..	100g		

— Method —

1. After mixing pea protein and Methyl cellulose, add botanova -Lard Taste-, and mix them uniformly by food processor (“A”).
2. Pour cold water and ice in “A” and mix vigorously by food processor, until it is fully emulsified.
3. Cool it in a refrigerator for at least 30 minutes.

Pattie

— Ingredients: Yield 4 patties —

Granular pea protein	47g
Water	95ml
Emulsion Curd	100g
botanova -Lard Taste-.....	40g

Pea starch	10g
Onion extract powder	3g
Garlic powder	3g
Smoked or regular paprika	3g
Celery salt	5g
Salt	5g
Pepper.....	5g

—B

— Method —

1. Mix pea protein and soak it in water for 60 minutes.
2. Add well mixed “B” to the rehydrated protein, and mix them uniformly.
3. Add botanova -Lard Taste- (brought to room temperature beforehand) and knead them uniformly.
4. Add the emulsion curd and knead them until sticky.
5. Form into 110g and bake them at 383°F (195°C) for 13 minutes in a convection oven.

*The information in this document is based on test data from our laboratory. Results may differ under different test conditions.

*Please conduct your own testing prior to use and confirm that the product is suitable for your intended use and manufacturing process.

*We are not responsible for any infringement of industrial property rights owned by third parties that may result from the contents of this document.



Contact Information

Email: oversea-mys@miyoshi-yushi.co.jp
2-6-22, Kosuge, Katsushika-ku, Tokyo,
124-0001, JAPAN

botanova®

—Lard Taste—



Chef's recommendation

Chris Jaeckle NEW YORK

Chris Jaeckle is a chef, who was raised by accountants. He attended Johnson & Wales University, graduating Cum Laude. After three years with Stephen Starr, he was tapped by Michael White to open Ai Fiori as its Executive Chef. During his tenure, Ai Fiori was awarded three stars in the *NY Times* and a Michelin star. He received *Eater's* 2014 Chef of the Year award.

“

I love this oil, it adds the meaty, umami flavor normally provided by animal fat. It adds the umami I crave when roasting vegetables, that I would normally either use duck/pork fat for or extra virgin olive oil. It provides me with the perfect middle ground of flavor and vegetarianism.

”

Pea-meat hamburger patty



Chickpea Additive

— Ingredients —

Chickpeas, dried ... 200g Water 600g

— Method —

1. Inspect the chickpeas to ensure there are no pebbles or foreign material in them.
2. Pour the water over the chickpeas with enough room for them to expand.
3. Allow to soak for a minimum of 24 hours in the refrigerator.
4. Drain the chickpeas into a strainer and allow to drain for 15 minutes.
5. Using the medium die on a meat grinder, grind the soaked chickpeas.
6. Repeat the grinding process a second time.

Emulsion Curd

— Ingredients —

Powdered pea protein .. 150g Cold water 465g
Methyl cellulose 35g Ice 250g
botanova -Lard Taste-.. 100g

— Method —

1. Mix the pea protein and methyl cellulose in a food processor.
2. Add the cold water and ice, and continue to process.
3. Turn the processor off, and add cold botanova -Lard Taste-. Pulse the botanova into the mixture until it is evenly distributed.

Pattie Recipe

— Ingredients —

Emulsion curd 140g Salt 4g
Pea starch 12g botanova -Lard Taste- . 52g
Onion powder 4g Ground chickpeas 90g

— Method —

1. Cut the cold botanova -Lard Taste- into 1cm pcs and put them back in the refrigerator.
2. Combine the salt, onion powder and pea starch.
3. Stir to combine them evenly.
4. Add the curd, ground chickpeas and cold diced botanova -Lard Taste-.
5. Knead/mash the mixture through your fingers until evenly incorporated. You should be able to see small pcs of fat dispersed in the mixture.
6. Form into patties and refrigerate or freeze until baking.
7. Bake them at 383°F (195°C) for 13 minutes in a convection oven.

*The information in this document is based on test data from our laboratory. Results may differ under different test conditions.

*Please conduct your own testing prior to use and confirm that the product is suitable for your intended use and manufacturing process.

*We are not responsible for any infringement of industrial property rights owned by third parties that may result from the contents of this document.



Contact Information

Email: oversea-mys@miyoshi-yushi.co.jp
2-6-22, Kosuge, Katsushika-ku, Tokyo,
124-0001, JAPAN