

## Cross Cultural Curry

Serves 4-6 | 20 minutes prep + 60 minutes cook time (plus 90 minutes for roux)

Food crosses borders easily, and the western dishes adapted by Japanese cooks called *yōshoku* offer some tasty examples. Jim takes one of his favorites, Japanese-style curry, around the world to gather a few more flavors for a completely inauthentic but tasty bowl of rice and gravy.

**6 tablespoons flour, divided**

**2 medium carrots, cut into  
¾ inch pieces**

**2 yellow potatoes, peeled and  
cut into ¾ inch pieces**

**1 celeriac, peeled and cut into  
¾ inch pieces**

**1 medium onion, chopped**

**6 tablespoon extra virgin olive  
oil, divided**

**2 cups dashi**

**2 tablespoons sake**

**2 tablespoons mirin**

**4 tablespoons soy sauce**

**2 tablespoons curry powder**

**¼ cup red miso**

**Salt to taste**

**Step 1** Preheat the oven to 350F.

**Step 2** Make a dark roux by combining 3 tablespoons of the flour with 2 tablespoons of olive oil in a small skillet. Bake until the color of dark chocolate (approximately 90 minutes).

**Step 3** Cook the vegetables in 2 tablespoons of olive oil with a good pinch of salt for 5 minutes. Add the dashi, mirin, sake, and soy sauce, reduce heat, cover, and simmer until tender. Drain and reserve the cooking liquid.

**Step 4** Combine the remaining flour, curry powder and olive oil in a large skillet and cook for a few minutes. Stir in the dark roux, then add the reserved cooking liquid from the vegetables, adding water or more broth if needed to make about 3 cups. Cook, stirring frequently, until the sauce thickens, about 5 minutes.

**Step 3** Stir in the miso and the cooked vegetables. Cook gently for another 10 minutes. Taste and add salt if needed. Serve over rice.