

Bacon Millefeuille Nabe

白菜とベーコンの鍋

● Ingredients (servings 2)

1 head Napa Cabbage

20 slices Bacon

1 cup Kelp Dashi Stock (any kind of stock is okay)

1 Tbsp. Cooking Sake

1 Tbsp. Soy Sauce

- Prepare Millefeuille



Peel a head of Napa cabbage leaves apart and wash.



Spread 1~2 slices of bacon on a leaf.
Put another leaf on top of the bacon.





Again set another piece of bacon on the leaf and put another leaf on top of the bacon. Continue layering with the rest of the bacon slices and the cabbage leaves.

Finish by putting a cabbage leaf on the top.

- Set in a Pan



Slice the layer about 2 inches wide.



Set the cut layer in a sauce pan.
Napa cabbage will shrink when it is cooked so stuff it in the pan very tight.

● Cook



Pour 1 cup of Kelp Dashi stock and add 1 Tbsp. of cooking Sake and 1 Tbsp. of soy sauce to the pan.

1 cup of stock is enough even if it doesn't cover all the ingredients because 95% of Napa cabbage is water so the water will increase when it is cooked.

Put a lid on the pan and cook over medium heat until it boils.



When it boils (you can see the bubbles between the cabbage and the pan like in the picture), turn the heat down to low and simmer for 10 minutes.

Transfer to a plate and enjoy!

