

Steamed Roots & Tops (This is a classic spring dish)

½ Bunch of carrots and their green tops

Water

Shoyu

Sesame Seeds. Toasted

Grated Ginger Juice

Separate the roots from their green tops. Finely slice the roots on the diagonal and steam until the roots are firm but tender. Add a few drops of shoyu to the roots. Add the finely sliced green tops, and steam a minute or two. Remove from flame when the greens are still bright. Squeeze some ginger juice on top and garnish with toasted sesame seeds. Enjoy!