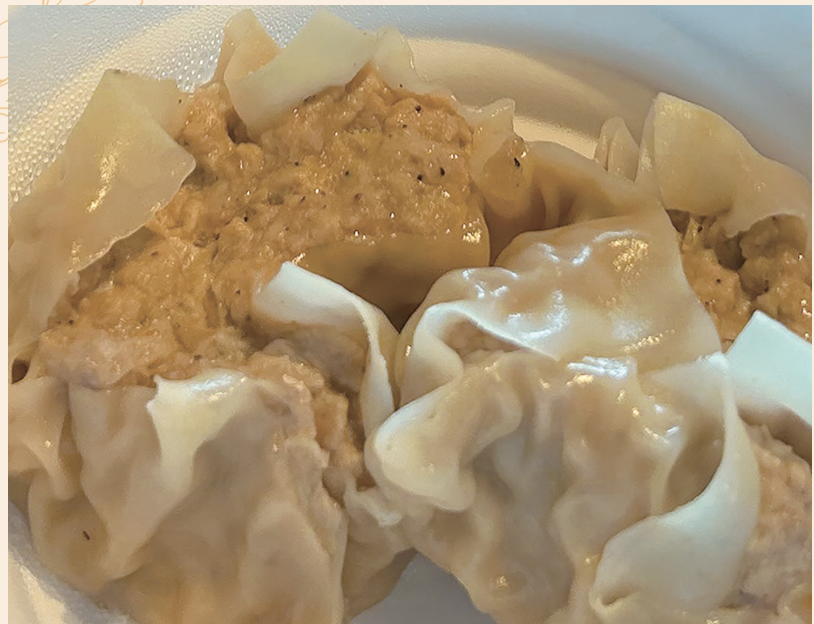




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Kesennuma Shumai



What is Halal?

Halal means "permissible" in Arabic and refers to food and services for Muslims. Grains, vegetables, and seafood are considered halal foods that can be eaten, but pork, alcohol, and beef that has not been properly slaughtered are prohibited and are called haram.

<Prohibited ingredients>

✗ meat

- Pork (including ham, lard, gelatin)
- Improperly slaughtered beef, chicken, or lamb

✗ alcohol

- Sake, beer, wine, shochu
- Mirin, cooking sake, soy sauce or miso containing alcohol

✗ other

- Reptiles and insects (snakes, crocodiles, alligators, grasshoppers)
- Amphibian (turtles, frogs, crabs)



Ingredients

All ingredients are produced in Miyagi Prefecture.

Soy Meat	300g	Oyster Sauce※1	50g
Ground Chicken	500g	Soy Sauce※2	50g
Bonito	500g	Brown Sugar	20g
Onion	600g	Sesame Oil	40g
Ginger	35g	Black Pepper	5g

※1 Using Megachef Oyster Sauce

※2 Using Kikkoman Halal Soy Sauce

Cooking Tips

- Do not use the same cooking utensils and oil as those used for pork and other prohibited ingredients.
- Avoid processed foods containing pork-derived ingredients (gelatin, enzymes, emulsifiers, etc.).
- Use halal-certified ingredients and seasonings, and cook with allocated utensils.