

June Canning prototype 「Borscht」

Completion photograph



■ Impressions.

- Low acidity and easy to eat.
- Good, bright reddish colour.
- The meat has little odour, but is tough.
- Small amount of meat in relation to the whole.
- Watery and silky soup.
- Beans should be present in the ingredients.



■ Purpose of prototyping.

- Development of new canned foods.
- Devise dishes using venison and devise and trial recipes suitable for canning.
- If there is a dish that could be made into a new product, consider improvements for the next prototype.

■ Cooking Processes.

1. Cut the ingredients.
2. Stir fry.
3. Simmer.
4. Completed.



■ Next Improvement.

- Onions and honey before cooking to ensure the meat is tender, Yawarakana-ru to marinate the meat.
- Reduce the quantity of ingredients other than the meat in the bean paste by half.
- Drain the onions well before dressing them with the bean paste.
- Add cooked beans (chickpeas).