



## Persimmon Stuffed with Fall Fruits in Nutty *Tōfu* Sauce

(*Matsu no Mi* OR *Kurumi no Shira Aé*, *Kaki Kama*)  
柿釜：松の実又はくるみの白和え

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6 to 8 servings

1 cup coarsely chopped dried fruits such as apricots  
1 small Fuji apple, cored and diced  
4 or 5 stalks *mitsuba*, *shungiku*, or other slightly bitter greens  
6 to 8 small whole persimmons, fairly ripe  
1 cup Pine Nut *Tōfu* Sauce (separate recipe, below)

Place the diced fruit and bitter greens in a bowl and toss to distribute well. Prepare the persimmon shells (below) and toss the scooped out persimmon fruit with the other fruits and greens. Just before serving, toss the fruit-and-greens mixture with the *tōfu* sauce (recipe below). Mound in carved out persimmon shells or in small cups.



### Preparing Persimmon Shells (*Kaki Kama*)



Slice off and reserve the top of each persimmon. Using a spoon or a melon baller, scoop out most of the flesh/fruit; chop coarsely and set aside.

### Nutty *Tōfu* Sauce (*Matsu no Mi* Pinenuts OR *Kurumi no Shira Aé* Walnuts)

Makes about 1 cup (of EITHER nutty sauce):

4 ounces (about 1/4 to 1/3 large block) *tōfu*, drained of packaging liquid  
1/4 cup walnuts (*kurumii*), un-toasted OR pine nuts (*matsu no mi*), un-toasted  
Pinch of salt

Drop of *mirin* (syrupy rice wine)

Drizzle of *kombu-jiru* (made by soaking a small piece of dried kelp, *Hidaka kombu*, in tap water to cover in a glass jar for at least 20 minutes and up to 24 hours)



Toast and crush the walnuts OR pine nuts: In a heavy skillet set over medium heat, dry roast the nuts, stirring them with a spatula or gently swirling the skillet to keep them in motion. When aromatic and very lightly colored, about 2 minutes, remove the skillet from the stove. The nuts will continue to roast with retained heat so judge color on the light side. While still warm, transfer the nuts to the bowl of a mini-sized food processor, or an old-fashioned *suribachi* (grooved mortar).



Boil the *tōfu*: Bring plain water to a vigorous boil, add the *tōfu* and cook it for 1 minute (begin counting from the time the water returns to a boil). With a slotted spoon, remove the *tōfu*, draining it well as you set it aside to toast and crush the pine nuts.



Make the sauce: Pulse-process the nuts until crushed and slightly oily. Scrape down the sides BEFORE adding the drained *tōfu* you set aside earlier. Continue to pulse-process until the mixture is smooth and thick. Sprinkle with the salt, drizzle in a few drops of *mirin* and *kombu-jiru* and pulse to blend. Scrape out the sauce and use immediately, or store in a covered glass jar in the refrigerator for up to 2 days.



*Hidaka kombu* (dried kelp for stock-making)