



# Napa Mille Feuille

Napa Mille Feuille is a Japanese stewed dish that features napa cabbage, sliced pork, and kabocha squash as the stars of the show. The broth is savory and umami and infuses each ingredient with its flavor. Simple to prepare, this recipe is a satisfying warm meal that you and your family treasure during the cold-weather months!

**30**

MINUTES

**4**

SERVINGS

**12**

INGREDIENTS

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SPICE LEVEL

# Napa Mille Feuille

## INGREDIENTS

- 1 napa cabbage, leaves separated
  - 1 lb pork belly, sliced
  - 1/2 kabocha, sliced
  - 1 beech mushroom
- For the dipping sauce:
- ponzu sauce
  - shichimi togarashi (Japanese seven spice), to taste
  - 1 green onion, chopped

For the broth:

- 1 knob ginger, sliced
- 5 c dashi
- 1 tbsp soy sauce
- 2 tbsp mirin
- 1/2 tsp kosher salt

## DIRECTIONS

1. Layer ingredients together: Place two slices each of pork belly and kabocha squash between napa cabbage leaves. Repeat to create stacks of layers 3" thick.
2. Pack the layers of napa cabbage/pork belly/kabocha from the outer edges of a large pot working your way towards the center. The layers should be packed tightly as they will become loose once cooked. Leave space in the center and place whole beech mushroom. Depending on the size of your pot, the amount of filling needed may vary!
3. Add in ginger and pour in dashi, soy sauce, and mirin, until ingredients are covered. Cook on high heat. Once boiling, skim the foam and fat on the top and reduce heat to medium-low. Cook until napa cabbage and squash are tender and pork belly is cooked through.
4. Prepare dipping sauce: Mix together ponzu with shichimi togarashi and garnish with green onions.



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