
FREE RECIPE COLLECTION

TOKYO MEETS TUSCANY

3 Free Fusion Recipes

Where Japanese tradition meets Italian soul

- 01 Ramen alla Carbonara
- 02 Miso Mushroom Risotto
- 03 Sushi Pizza

30 recipes. Two cultures. One unforgettable table.

Volume 1 of the Borderless Kitchen Series

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Tokyo Meets Tuscany · amazon.com/dp/B0GY8H2TCQ

Ramen alla Carbonara

Serves 4 · 30 minutes

INGREDIENTS

- 400g fresh ramen noodles
- 200g guanciale or pancetta, diced
- 4 egg yolks
- 100g Pecorino Romano, grated
- 50g Parmesan, grated
- 2 cloves garlic
- Black pepper, generous
- Salt for pasta water
- 2 tbsp white miso paste
- 1 tsp sesame oil

INSTRUCTIONS

- 1 Cook ramen noodles in salted boiling water 2 minutes. Reserve 1 cup pasta water.
- 2 Fry guanciale in a cold pan over medium heat until crispy. Add garlic last minute.
- 3 Whisk egg yolks with Pecorino, Parmesan, miso paste, and generous black pepper.
- 4 Remove pan from heat. Add drained noodles to guanciale pan.
- 5 Add egg mixture, toss quickly. Add pasta water splash by splash until silky.
- 6 Finish with sesame oil and extra Pecorino. Serve immediately.

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Miso Mushroom Risotto

Serves 4 · 35 minutes

INGREDIENTS

- 320g Arborio rice
- 200g mixed mushrooms (shiitake, porcini, cremini)
- 1L vegetable or dashi stock, warm
- 2 tbsp white miso paste
- 1 cup dry white wine
- 1 shallot, finely diced
- 3 cloves garlic
- 60g unsalted butter
- 80g Parmesan, grated
- 2 tbsp olive oil
- Salt and white pepper
- Truffle oil to finish (optional)

INSTRUCTIONS

- 1 Saute shallot and garlic in olive oil until soft. Add mushrooms, cook until golden.
- 2 Add rice, toast 2 minutes until edges translucent.
- 3 Add wine, stir until absorbed.
- 4 Add warm stock one ladle at a time, stirring constantly.
- 5 At halfway point, stir in miso paste dissolved in a little stock.
- 6 When rice is al dente, remove from heat. Stir in butter and Parmesan vigorously.
- 7 Rest 2 minutes. Finish with truffle oil and white pepper.

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Sushi Pizza

Serves 4 · 25 minutes

INGREDIENTS

- 2 cups sushi rice, cooked and seasoned
- 200g fresh salmon or tuna, thinly sliced
- 1 avocado, sliced
- 4 tbsp spicy mayo (kewpie + sriracha)
- 2 tbsp soy sauce
- 1 tbsp mirin
- Sesame seeds, toasted
- Nori sheets, cut in strips
- Microgreens or shiso for garnish
- 2 tbsp olive oil
- Flaky sea salt

INSTRUCTIONS

- 1 Press sushi rice into a round disc 1 cm thick. Pan fry in olive oil until golden and crispy on both sides.
- 2 Mix soy sauce and mirin, brush lightly over rice base.
- 3 Layer avocado slices across base.
- 4 Arrange salmon or tuna on top like pizza toppings.
- 5 Drizzle spicy mayo in zigzag pattern.
- 6 Garnish with sesame seeds, nori strips, microgreens, and flaky salt.
- 7 Slice like a pizza and serve immediately.

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