

Stainless  
Saucepan for  
Oyako-Don  
16cm

ステンレス  
親子鍋  
安心安全  
日本製

MADE IN  
JAPAN



## Oyako-Don preparation OYAKO-DON

### Ingredients (2 servings)

- ☺ Meat from a small chicken leg (200g)
  - ☺ Half an onion (100g)
  - ☺ 3 eggs
  - ☺ A half cup of dashi soup stock
  - ☺ Mitsuha parsley to season
  - ☺ Preferred serving size of rice
- ☺ [A]  
3 table spoons of soy sauce  
2 table spoons of sugar  
2 table spoons of mirin  
cooking sake  
[A]



- 1 Chop the mistuba parsley in lengths of around 3 cm.  
Cut the meat from the chicken legs into bite-sized pieces.  
Chop the onion into 1 cm cubes.  
Beat the eggs.



- 2 Mix the dashi soup stock and A in separate saucepan and simmer.



- 3 Pour half of the boiled soup into the Oyako pan and simmer over medium heat.  
Divide the ingredients of ① in half to make a single portion.  
Add chicken meat, bring back to the boil, and then add the onion. Turn the chicken over after it has returned to the boil, cover with the lid, and simmer on a low medium heat until cooked.



- 4 Pour half the volume of the beaten egg on to the hot section of the pan. Simmer on a low boil with the lid on, turn off the heat and sprinkle the Japanese parsley, cover and allow the eggs to steam in the residual heat.

- 5 Serve the finished ④ over a bowl of rice to complete the dish.

\* The Japanese parsley can be used to garnish before serving.  
Choose the ideal time for you.



Katsudon can be prepared by adding a breaded cutlet the the egg mixture.



Suitable for cooking with gas and induction stove-tops.

### Tips

Cook over a medium heat. The dashi stock will evaporate too quickly, and the eggs and chicken will harden when cooked at high temperatures.



Kitchenware & KitchenTools

**YOSHIKAWA™**

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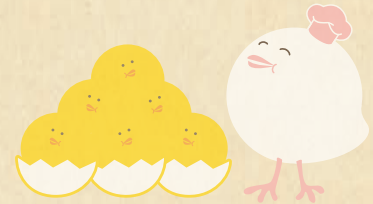


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The Oyako-Don name is derived from Japanese words for parent and child.



## Special features of the Oyako-Don omelette pan

The perfect size for step-by-step single-handed mixing of ingredients and easy plating.

The depth is lower than a saucepan to ensure smooth transfer of the finished dish to a plate or bowl. The larger steam vent maintains the temperature to prevent the eggs from overcooking.



**YH8968** JAN:4979487 789684

### Stainless Saucepan for Oyako-Don 16cm

- Material Product / Stainless Steel, Handle / Natural wood
- Dimensions A:190mm, B:164mm, C:25mm, D:198mm
- Capacity:0.45L ●Weight:250g



**YH8969** JAN:4979487 789691

### Lid for Stainless Saucepan for Oyako-Don 16cm

- Material Product / Stainless Steel, Knob / Natural wood
- Dimensions A:160mm, D:40mm ●Weight:85g



Each pan is manufactured individually in our work shop with a vertical handle that offers numerous advantages. Unlike horizontal handles that just get in the way, the vertical handle is designed for professional cooking with ergonomic efficiency in mind to maximize ease-of-use. Our stainless steel pan is created using the traditional Oyako shape to ensure optimal mixing and plating, allowing you to enjoy the flavors of the restaurant in your home.

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