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Scran: Wafu Adzuki Spaghetti with Sake Sauce  
Mother Language: English  
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### **Audio transcript of Jamie's contribution to Sounds Like Scran**

"Hello! This is Jamie Ryder, and this is my recipe submission for Sounds Like Scran. Today, I am just gonna be taking you through a dish that really means a lot to me in terms of my heritage and [it] actually connects with a few different interests of mine. So, yeah! Let's get into it! (laughter)

The recipe I want to talk about is Adzuki Spaghetti with home-made Sake Sauce. Really, the story of my dish goes back to my childhood. A bit of context, on my Mother's side, I'm Italian. So, I'm a quarter Italian. And, I have always had these memories from a young age of growing up with my Nona's cooking, and spaghetti was always on the table you know! It was that kind of deep, rich, comfort dish that reminds me of my Nona every time I have it. And in that way, it's connecting me to my childhood and the wider conversation of Italian culture really.

Yeah, it's funny just being able to... I remember vividly picturing just helping my Nona cook from a young age, with the spaghetti and other kinds of pasta. And that memory really helped to inform the future of other cultural cuisines. It made me a lot more curious about the world, in terms of food culture. And, I think that actually informed part of my interest in Japanese food, years later.

So, yeah, fast-forward to today, Japanese culture is something I'm really really interested in. I'm so enamoured by the different techniques, and the training; and all the flavours that come together. And, it inspired me partly to create my own magazine called Yamato Magazine, and [to] come up with different recipes.

So, in this recipe here, I've mixed spaghetti with adzuki beans. And [I've] actually created my own tomato sauce from scratch. I've brought sake into it, a Japanese Sake NiHonShu as they call it. And, I'm actually a Sake Sommelier as well. So, that kind of broadens into another interest really, just in terms of helping to bring lesser-known drinks into the wider food conversation as well. And really, it's just a very basic dish. It's just having that rustic feeling of the Italian flavours, with the uh... what's the word... the overall quality and the precision of Japanese craftsmanship. So, as we see here, we have the ingredients of Dashi stock powder, soy sauce, chopped tomatoes, three tablespoons of Sake. And just a bit of sushi nori just to provide that extra bit of crunch. I think this dish is so kind of creative in the sense that you can add loads of sakes to it anyway. You can create like a sweet sauce. You can create

like a savoury sauce. For a bit of context, the sake that I use to actually make the base of this sauce is called *Akashi-Tai Shiraume Umeshu* which is a more of a sweeter kind of sake, and really imparts some of those delicate, and more fruity notes.

So, it's just like a well-formed dish in a sense that it's easy to make, and it only takes between 20 to 25 minutes, or at least when I created it. You can use this whole Wafu pasta movement [too]. Wafu, in a sense is just, 'Japanese style', so you can apply to other western dishes as well. And, just really creating this whole menu is a celebration of that Italian heritage from my childhood; my love of Japanese culture going forward; and it's representing my past, my present and my future.

So thank you to listening to this recording of Wafu Adzuki Spaghetti with home-made sauce. Thank you for listening."