

HACCP Brief — Yuzu Kosho Cured Hiramasa with Freeze-Dried Yuzu Snow

Generated: 2026-04-10

In Kyushu's citrus groves, yuzu ripens as autumn surrenders to winter, its aromatic oils most concentrated in the coldest months. This dish honors the Japanese mastery of preservation—both ancient fermentation in yuzu kosho and modern lyophilization—capturing the fruit's essence in two temporal states.

Provenance · Enhanced steps are AI-assisted suggestions. Always verify food safety temperatures with applicable local regulations.