Green Tea Rice (Japanese Ochazuke)

From the teas.co.uk wiki

Ochazuke is one of the simplest, most comforting things you can do with green tea: hot tea poured over a bowl of warm rice, with a few savoury toppings on top. It is a Japanese home dish, traditionally a way to use up the rice left over from dinner. Here a bag of Dragonfly Organic Pure Green Mountain is brewed at 80C and poured straight over the bowl.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Green Tea Rice (Japanese Ochazuke) recipe. Canonical: https://teas.co.uk/recipes/green-tea/green-tea-rice-japanese-ochazuke/*

The toppings are up to you, but a few classics work best: torn toasted nori, a salty umeboshi plum or some flaked grilled salmon, a scatter of sesame and sliced spring onion. It sits somewhere between a soup and a light supper, eaten with chopsticks and a spoon, and is a quiet comfort at the end of a long day.

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