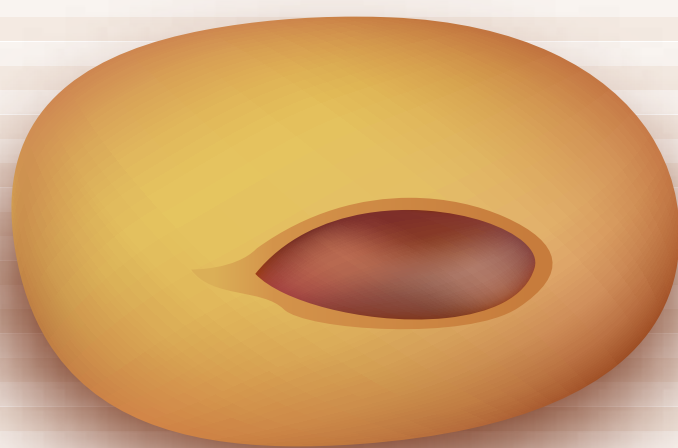


納豆の作り方カタログ

How to make natto catalog

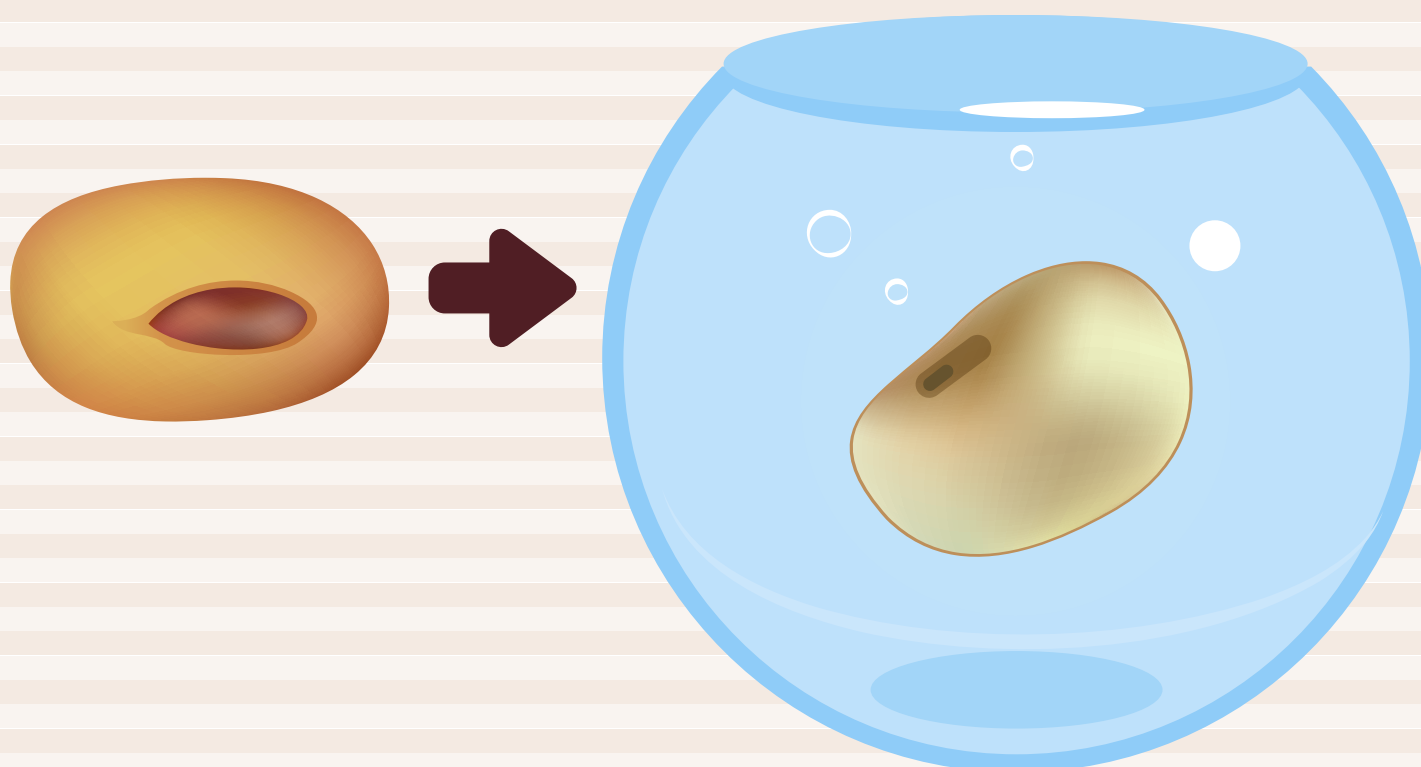


STEP 1

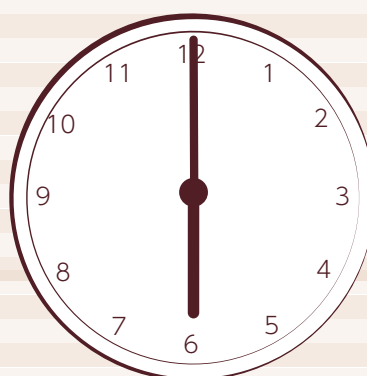
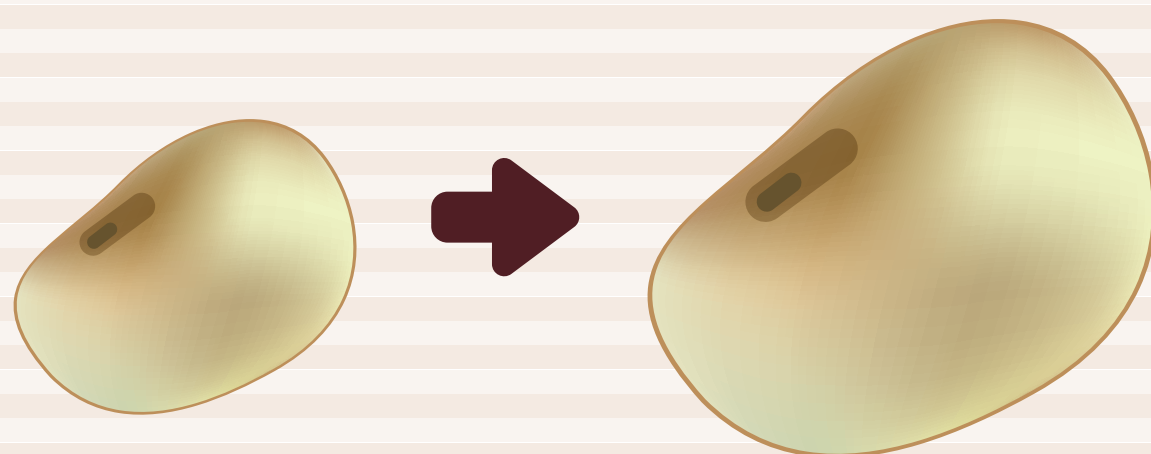


大豆を用意。
prepare soy beans

STEP 2



水につける。
soak soybeans in water



**倍に膨らむまで
(18 時間ぐらい)**

**Soak the soybeans in water until they double in size.
about 18 hours**

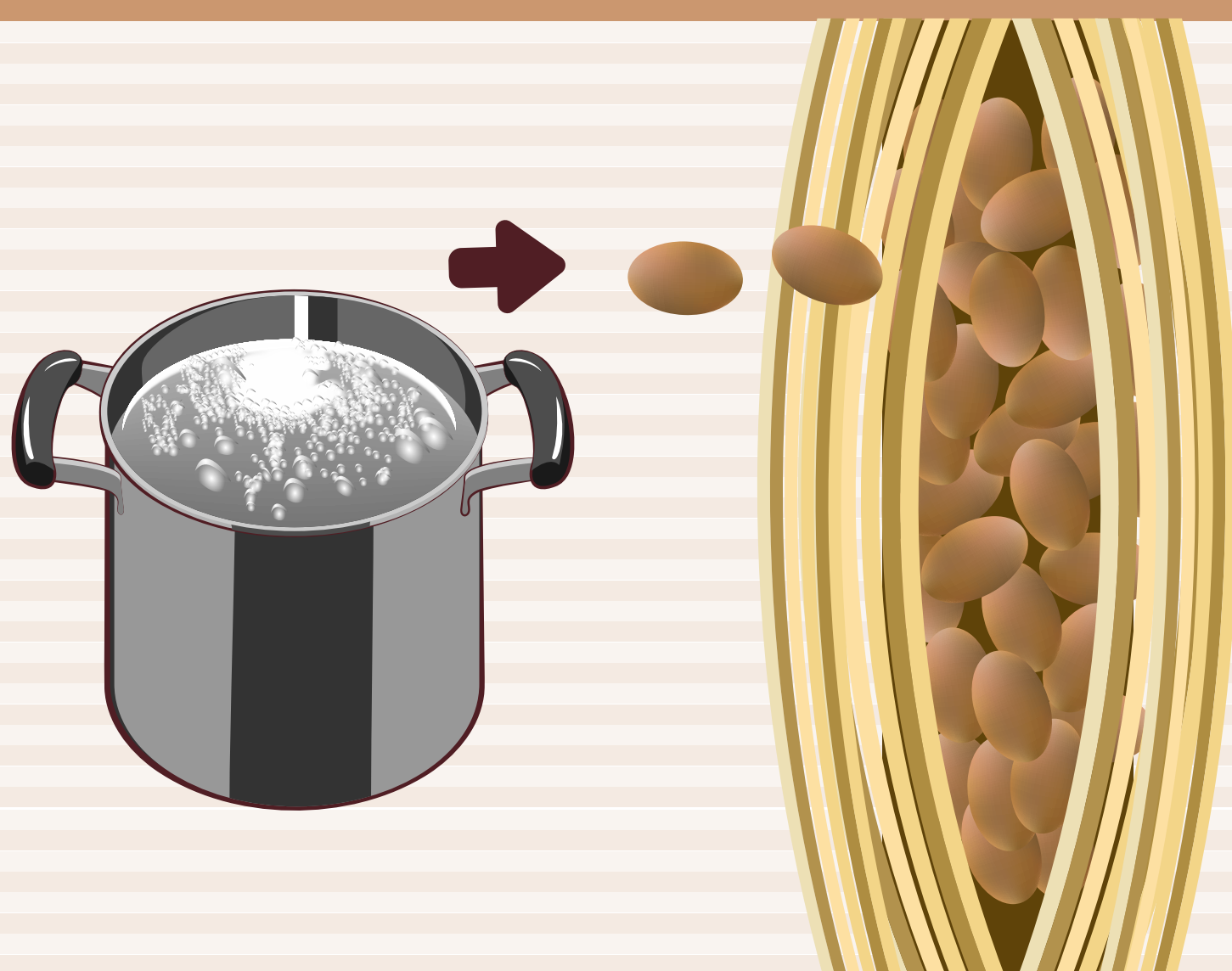
STEP 3



圧力鍋で煮る。

Boil soybeans soaked in water in a pressure cooker

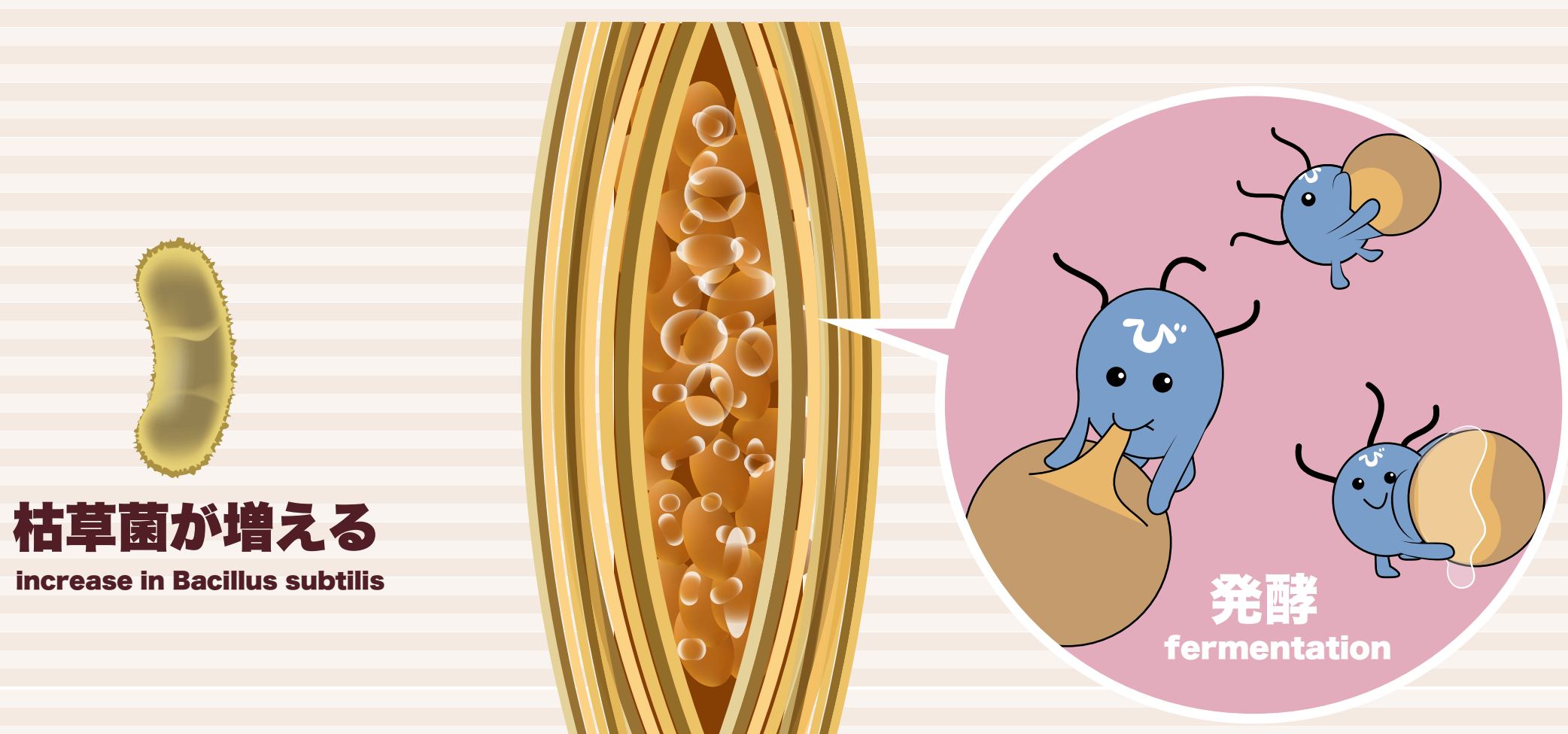
STEP 4



稲ワラにまく。

Boiled soybeans wrapped around rice straw.

STEP 5



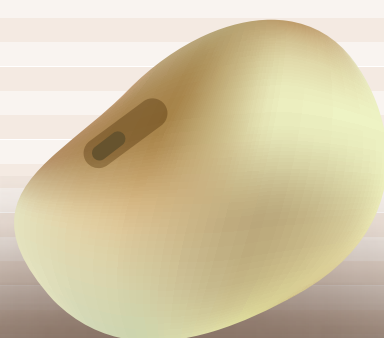
発酵して出来上がり。

Once the soybeans are fermented, it is ready.

大豆ができるまで

How soybeans are made

5~6月
May to June



大豆に水を吸わせて土に植える。

Soybeans are soaked in water and planted in soil.

6~7月
June to July



土を作ったり、水をやったりして育てる。

Nurture by plowing and watering.

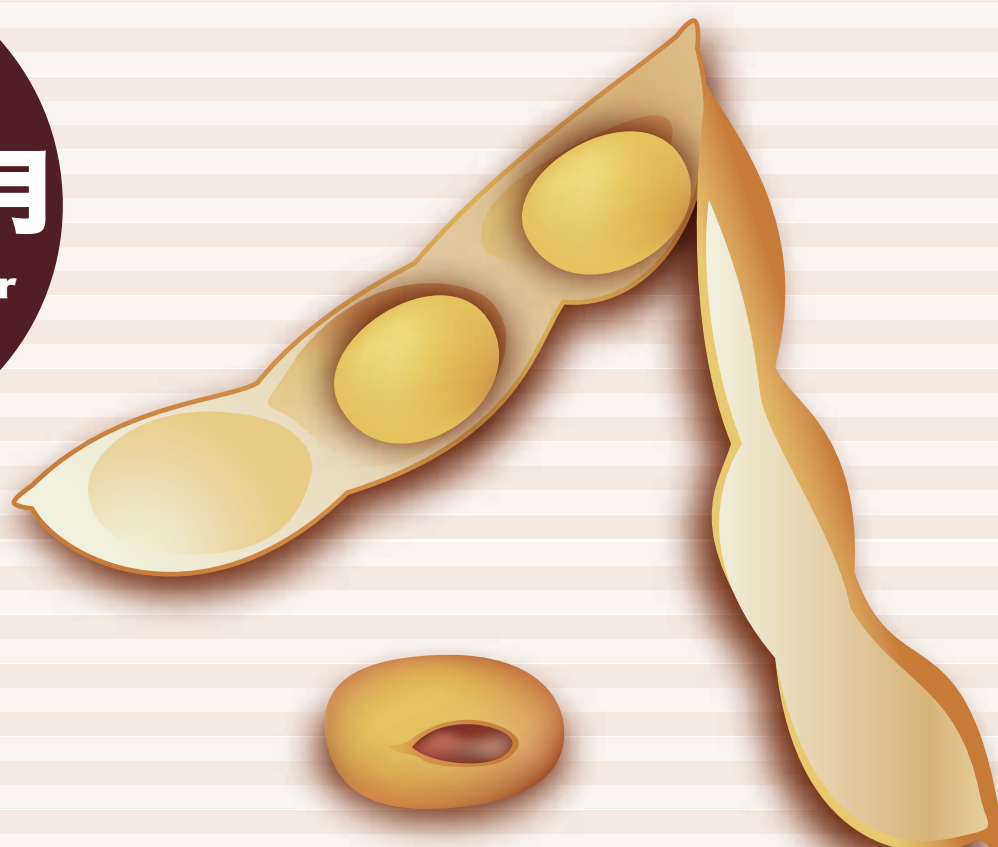
8~9月
August to September



この時にとると「枝豆」になる。

If harvested at this time, it becomes green soybeans.

10~12月
October to December

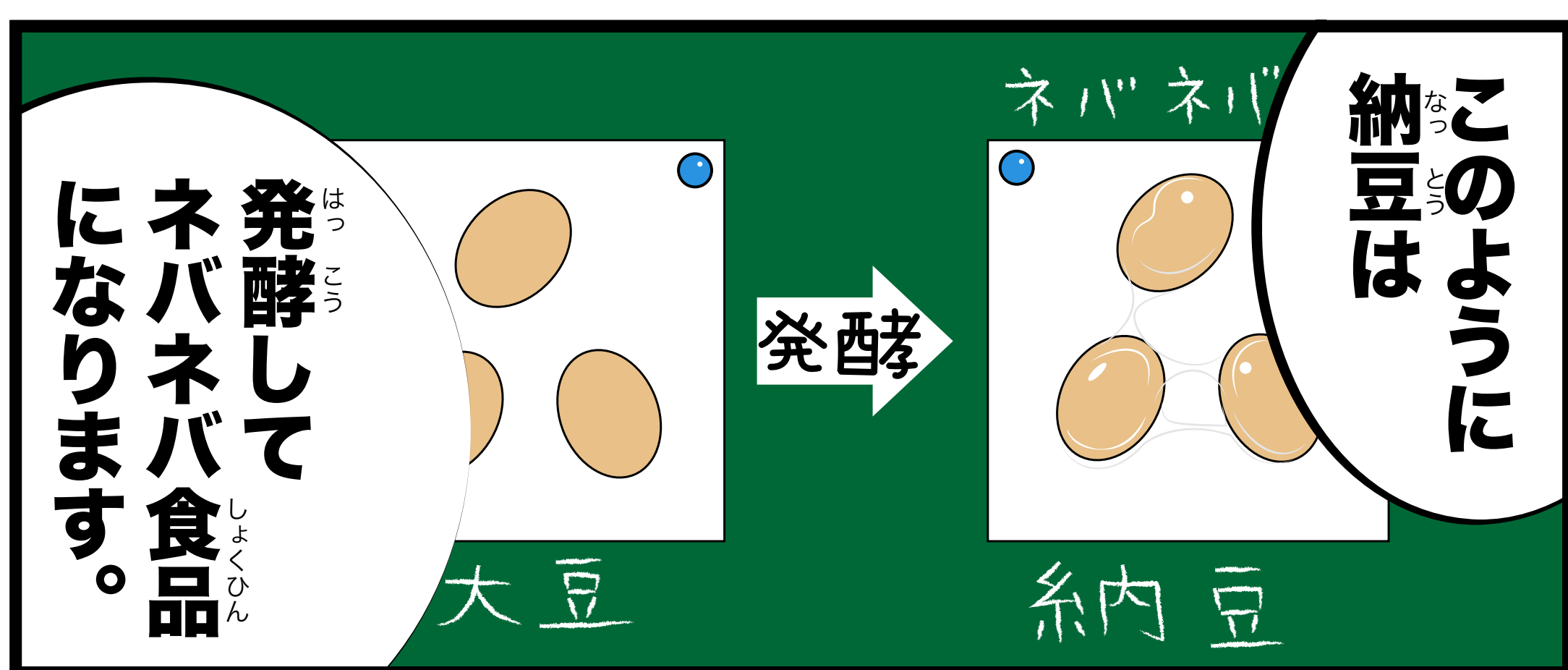


とって2週間ぐらい日陰で干すと「大豆」ができる。

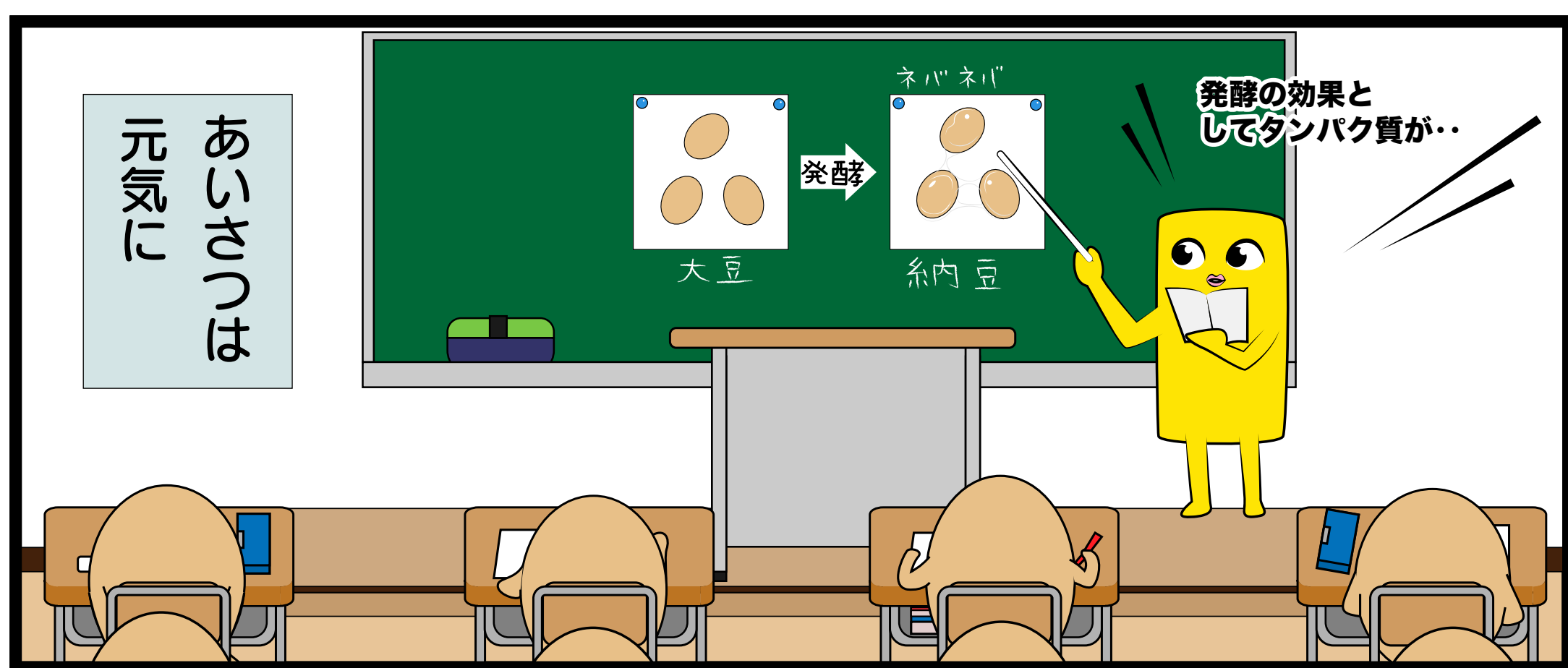
Soybeans can be made by drying for 2 weeks.

4 コマ漫画

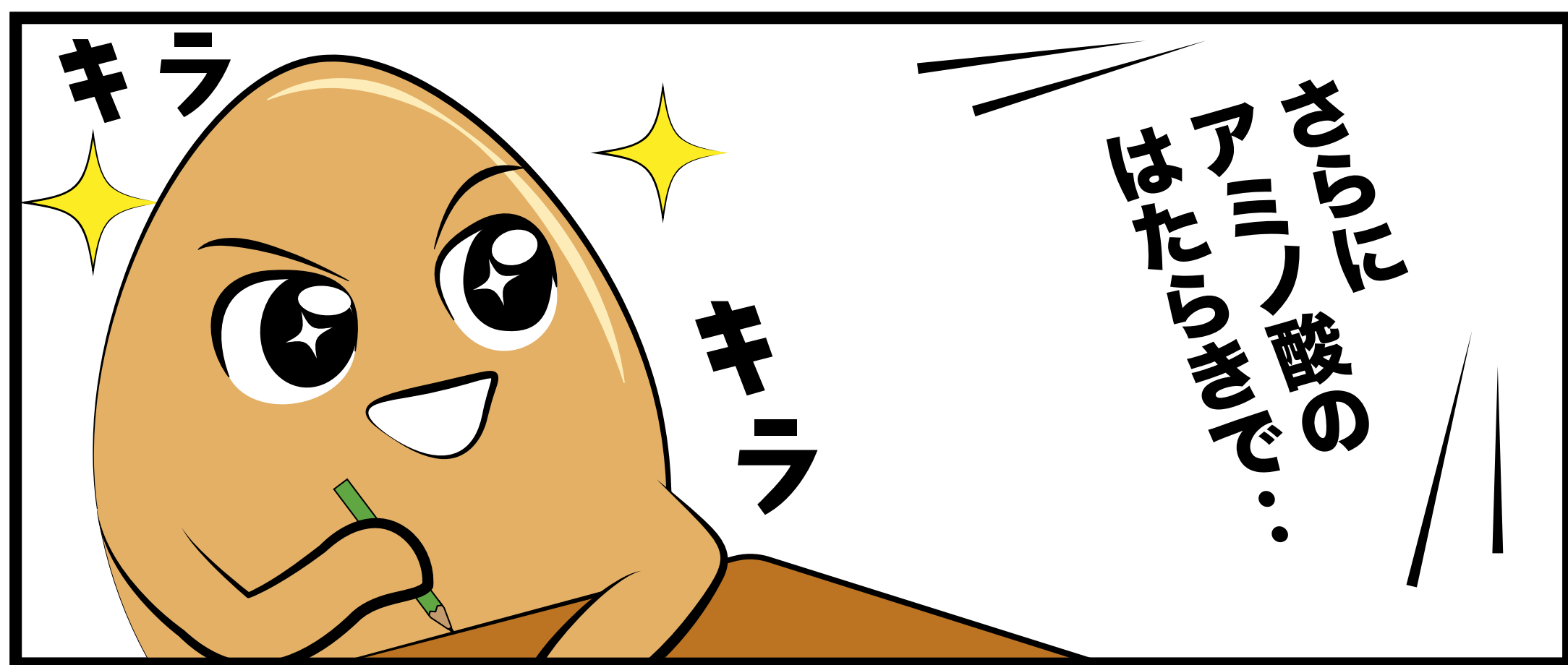
4-panel cartoon



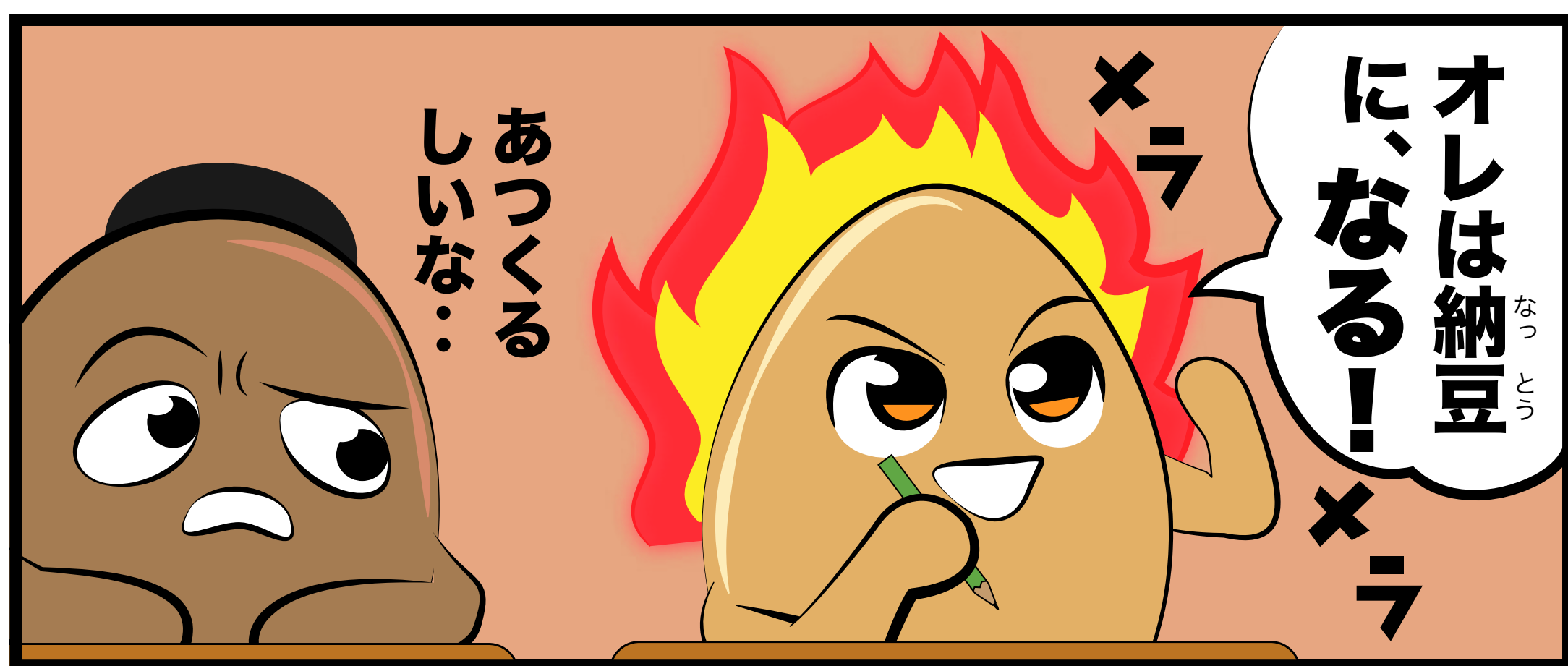
In this way, natto is fermented and becomes a sticky food.



As an effect of fermentation, protein...



Furthermore, due to the action of amino acids...



hot and annoying...

I will become natto!