

Yellow Pea Shoyu

Makes about 2 liters

600 grams dried yellow peas

600 grams wheat berries

1.9 kilograms water

365 grams non-iodized salt

Koji tane (koji spores; see [Sources](#))

When we originally set out to make our own shoyu, we hoped that replacing the traditional input (soybeans) with a staple crop of Scandinavia (yellow peas) would yield an entirely new product. However, even though our “Nordic shoyu” is made from a very different legume, the flavor turns out to be remarkably similar to Japanese shoyu. That being said, it’s absolutely worth making your own shoyu—the process is very rewarding and you’ll end up with a unique yet familiar ingredient. If there’s one ferment in this book that you’re already adept at using, it’s probably shoyu. Now you’ll have an ultra-high-quality homemade version to deploy at will.

Making shoyu requires you to grow koji directly on a protein-rich substrate—in this case, peas. If you haven’t attempted making rice or barley koji before, that might be a good place to begin. At the very least, first read the in-depth instructions for [Pearl Barley Koji](#). It should also be mentioned that this recipe functions equally well with dried soybeans in place of yellow peas if you’d like to make a true-to-tradition shoyu.

Equipment Notes

You’ll need a fermentation chamber (see “[Building a Fermentation Chamber](#)”) and an incubating tray (made of cedar, or perforated nonreactive metal or plastic) that fits into your chamber. You’ll also need a glass or plastic fermentation vessel of about 6-liter capacity, plus clean cotton kitchen towels or cheesecloth and large rubber bands or a loose-fitting lid for covering the fermentation vessel. A cider press is the easiest way to harvest the shoyu, but a colander and some clean weights will suffice. We also recommend wearing sterile gloves when working with your hands, and that