



### **MINI EPISODES: BITTER CURRY**

### **TRANSLATION: NARU-KUN / K-PROJECT WORLD**

"You put peppers on it again!"

As soon as he looked at the table, Sukuna screamed. Iwafune shrugs.

"So is. The ingredients of yakisoba are pork, cabbage, carrots, onions, sprouts and peppers."

"It would be nice to sprinkle the yakisoba with blue seaweed!"

"Well, that doesn't look like a yakisoba bowl."

Iwafune shook his head with an astonished face.

Still, Sukuna has only eaten instant food while away from home, except for yakisoba and other dishes made by Iwafune. He couldn't judge whether the yakisoba made by Iwafune was standard.

"It's okay, because it looks like a yakisoba bowl."

"Not well! So you can't get vegetables or protein. If yakisoba is made with the right ingredients, it's an excellent dish that can get all the nutrition you need in one dish, right?"

"It is a common mistake to cook a lot of vegetables and make them messy, but Iwa-san makes yakisoba like that. It is delicious and well balanced, I think it is a very nice dish."

Mishakuji said it was a beautiful job while eating the yakisoba. In his captive clothing, Nagare uses the arm attached to the wheelchair instead of his hand and puts the yakisoba coiled like a spaghetti on his fork inside his mouth, making it dark.

"Affirmative. It's delicious."

Sukuna puffed out her cheeks.

"Apart from meat and other vegetables! I'm telling you to add peppers!"

"You can't grow if you continue with those tastes."

"What kind of nutrients can't I get without peppers? It's just bullying to put something that people don't like!"

"It is... Iwa-san's heart..."

"What heart? It is not easy to avoid. You see, Kotosaka, if you are a bird, eat vegetables. Eat this pepper."

"I do not want! I do not want!"

Kotosaka turned away from his face and ate the meat. Sukuna sighs and reluctantly plays with the peppers on the edge of his plate.

Iwafune shook his fist.

"Ok! Those who complain about people's cooked rice don't have to eat! I can't do you anymore!"

After that, for a few days, the days when Sukuna's food was not prepared really continued.

They all surround the table and face the hot rice, but there is nothing on Sukuna's seat.

At first he didn't mind, he turned around and ate the noodles on his own. However, as that continues, frustration and loneliness gradually increase.

Mishakuji laughed and said, "It is a natural reward for those who have no respect for their food."

"Mostly, it's not very popular. I wonder why I have to do something like that."

On the afternoon of the third day, Sukuna was in the kitchen, watching.

It is unusual for him to have nothing to do, and Mishakuji is on a small mission. Sukuna, who was left alone with Nagare (although Kotosaka is there), withdrew a bit and asked "Iwa-san is that so, can't I do anything about it?"

"By looking at Iwa-san's past personality trends and behaviors, Iwa-san simply cannot resist. Sukuna, if you apologize, he will return to his original state. It's the solution."

That was Nagare's opinion.

"I'm going to eat peppers correctly from now on, but can you tell him I'm sorry? That is because..."

Sukuna said, "Hm." He mused for a moment.

"So Sukuna, why don't you try cooking the rice instead of Iwa-san, who stopped cooking the rice for you?"

"What?"

At first he frowned, but in the end, Sukuna chose to stand in the kitchen while watching.

"I have never cooked."

Sukuna's parents' house was a place where people did not enter the kitchen without permission, and before that, her mother did not cook.

The chefs cooked meals every day, and the servants also handled the raising and lowering of the dishes. After leaving the house, he only ate what he bought at the convenience store, and has no experience in the kitchen other than pouring hot water.

"I also have no experience in the kitchen."

"Probably. Well, anyone can make curries."

Sukuna took out her PDA and searched for curry recipes. Then many things like "my homemade curry recipe" appeared at the top of the search, and his eyes exploded.

"It is not just amateur recipes that appear. Ok, this."

"Iwa-san is not professional, but Iwa-san's curry is delicious."

"Well, yes... this is enough."

Select the most popular recipe from the aligned recipes and click on it.

Prepare the listed ingredients and cut the vegetables according to the recipe instructions. Chopping the onions was the most difficult part.

"Sukuna, the allyl sulfide in the onions has been vaporized. I see."

"Shut! It is I who is cutting! I'll try!"

"Gaaah! Cut! Cut!"

Sukuna moved his kitchen knife with his intuition, while his eyesight was blocked by tears. For some reason, the specific water on the side was also surprising.

"Sukuna, it is dangerous to close your eyes and use a knife."

"I can't see the front because of the tears! Shut up!"

"Woah! Cut! Cut!"

He applies a bandage to the finger that had been cut with the kitchen knife, and made the cut onion manageable.

"Sukuna, the recipe says it is simmered until it turns amber, but you put a lot of heat in it."

"Because even if you do it over low heat, the color doesn't change at all."

"Woah! Hot! Hot!"

As soon as he hastened to "warm up slowly" made the fire stronger, the onions that had been sliced open quickly jumped to caramel color and turned black.

However, he has no motivation to start again with the finely chopped meat: in a pan with black onions, he tosses carrots and potatoes, pork, stir it and boil it with water.

"Sukuna, it says here that the Curry Roux should be put on after the fire is out."

"What? I already put it. Is it still cooking? Do I have to put out the fire? What is the end of the recipe?"

"It is a secret taste. This is supposed to contain about 1 teaspoon of soy sauce."

"It is soy sauce. Ah!"

"Waah! Much! Much!"

The curry is complete.

However, when he savored it along with Nagare, the burning smell and bitterness of the onion accentuated, the roux did not melt strongly and became a lump, and adding a lot of soy sauce gave it a strange taste, no could say nothing.

"What does that taste like?"

"It is difficult to say that it is delicious. But I can eat it."

It seemed like a sincere impression that he didn't care, Sukuna feels refreshed when Nagare said that.

It would be embarrassing to serve Iwafune a plate and say "How did I do!", but it was also embarrassing to try to make peace with something so subtle, Sukuna put a lid on the curry pot and considered hiding it.

But before Sukuna took the pot of curry,

"Oh, I think it smells like curry!"

I hear Iwafune's cheery voice.

Sukuna bounces off his shoulders.

He saw Iwafune and Yukari line up and head towards him, probably because they were on their way home. Iwafune runs a short distance and climbs up.

Suddenly, Sukuna hid the pot behind him, but he couldn't hide the smell of floating curry.

"What are you doing, Sukuna? Go ahead, let's feed Iwa-san."

Well, I did this for dinner! It tastes weird because I did it looking at an amateur recipe!"

"What are you saying, in that pot? I'm glad Sukuna does this. No, I have been feeling bad for the past few days and wondering how to make amends. I bought a cake. Let's eat it after the curry."

With that said, Iwafune puts the cake box in the fridge and pours the rice onto a plate. Sukuna can't say anything and stands up.

"It's surprisingly cute."

Mishakuji smiled.

Sukuna's curry was not as delicious as it seemed.

However, no one said that. Mishakuji eats while saying, "It is beautiful. You did your best." As with the tasting, Nagare had to eat, saying, "I can eat it.", And Iwafune laughed, saying, "It tastes bitter and Japanese-style, and it's quite unique."

Sukuna insisted: "I am not good at it." and said, "Iwa-san's level is higher than that, Iwa-san, would you like to make a recipe?" He rubbed under his nose.