

UMAMI Dashi soup bowl w/wo white Miso



Ingredients: for 4 servings (4 soup cup / bowl)

© UMAMI Dashi Soup Bowl

Kombu	0.4 – 0.7oz
Bonito Flakes	0.4 – 0.7oz
Cleansui Culinary Water	20oz
Dash salt	to taste
Your choice of ingredients	

© White Miso Soup

UMAMI Dashi	20oz
White Miso (Fermented soybean paste)	2.8oz
Your choice of ingredients	

Directions:

© Making UMAMI Dashi Soup Bowl

1. Clean the surface of the kombu using dried towel.

2. Put the kombu and Cleansui Culinary Water into a pot and heat over low heat until just before it boils.
3. Remove the kombu, add all the bonito flakes at once and turn off the heat. Leave until the bonito flakes sink.
4. Strain the Dashi using paper towel.
5. Add your choice of Ingredients.
6. Serve the miso soup into a cup or a bowl.

© Making UMAMI Dashi Soup Bowl with White Miso

1. Heat the Awase Dashi soup stock in a saucepan.
2. Before it comes to the boil, add the white miso, stirring until completely dissolved.
3. Put your choice of ingredients in the saucepan and cook over medium heat. Bring almost to the boil for a little while, then turn off the heat.
4. Strain the Dashi using paper towel.
5. Serve the miso soup into a cup or a bowl.