# How to make the perfect miso soup:

## Step 1: Make Kombu Dashi

Add 10g of kombu per 0.5L of water. Simmer for 10 mins without allowing the dashi to reach boiling point, 85°C is the ideal temperature.

Once complete, stand aside and allow the flavour to infuse into the water for at least a further 10 mins.

The kombu can then be removed and the dashi is ready to use.

The kombu can be re-used several times. For a stronger kombu dashi let the kombu sit in a pot of cold water for 2-3

hours before beginning the process above.

## **Step 3: Flavour Additions**

Thinly slice mushrooms and spring onions, lightly fry in sesame oil.

Add to soup.

Try adding our noodles. You can also add tofu, chicken, pork or whatever takes your fancy!





### Step 2: Add Miso

Return the water to a very light simmer and add approximately 1 tablespoon of miso per 0.5L of water to taste.

Darker the miso, richer the flavour.

The miso is best mixed in a mug of the warm dashi until dissolved before adding to the pot.

Try the barley miso mixed with the white miso in even proportions.





### **Step 4: Finishing Touches**

If you do not have kombu or prefer a shortcut, use our bottled concentrated white dashi.

Miso contains salt, so don't add extra unless required on tasting.

A healthy pinch of Togarashi Shichimi spice mix is the perfect final touch.



