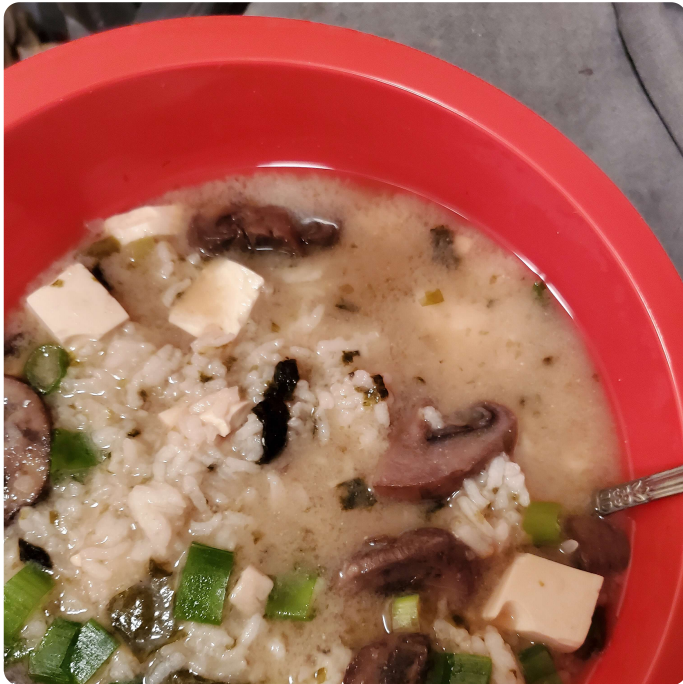




Authentic Miso Soup

Oscar · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

30 mins

Description

This recipe for Japanese miso soup is made with kombu bonito flakes and miso paste. It's simple and comforting.

Ingredients

- 4 cups water - 1 (4 inch) piece dashi kombu (dried kelp) - ½ cup bonito flakes - 6 ounces tofu
- cut into chunks - 1 teaspoon dried wakame - 3 tablespoons miso paste - ¼ cup chopped green onions

Instructions

1. Heat water in a large pot over low heat. Add kombu and cook until just simmering. Stir in bonito flakes.
2. then remove dashi stock from the heat. Let dashi sit
3. uncovered
4. for 5 minutes. Strain and set aside. Heat 3 1/2 cups dashi in a pot over medium heat. Add tofu and wakame and stir to combine. Remove 1 cup warmed dashi to a small bowl and whisk in miso paste. Pour miso mixture back into the pot with remaining dashi. Stir until warmed through. Serve garnished with chopped green onions.