

Miso Soup

Itsi Weinstock - adapted from Serious Eats

June 4, 2019

Preparation 1

1. Place 1 **shitake** in a bowl with 200ml water, and place in the microwave on high for 5 minutes.
2. Cut 50 g **tofu** into small pieces.
3. Slice 1/2 stalk **spring onion**.
4. Cut the rehydrated **shitake** into thin slices.

Cooking 1

1. Combine shitake soaking liquid with cold water to a total of 300 ml. Pour into a pot with the kombu, and bring to a boil. Turn off heat and remove kombu as soon as it reaches boiling.
2. Add **shitake**, **spring onion**, 1 tsp **wakame** and **tofu**.
3. Add 1 tsp **white miso** and 3 tsp **red miso** through a fine mesh strainer. Add additional miso to taste.

Servings: 1

Ingredients:

1 pieces	dried shitake mushroom
1 tsp	dried wakame
5 cm	kombu
50 g	silken tofu
1 tsp	shiro (white) miso
3 tsp	aka (red) miso
1/2 stalk	spring onion