



Momotaro Foods
桃たろうフーズ

The Japanese Food Network

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Vegetarian Recipe 1 – Soups 1d Wakame and spring onion



Description:

Miso is one of the traditional staples in the Japanese diet. It is made from fermented soya bean. Wakame is a type of seaweed.

Ingredients:

900 ml (4 cups) Dashi broth (5gms instant dashi powder)
45ml (3 tablespoons) Miso
10ml (2 teaspoons) Cooking Sake
50gms dried Wakame
2 spring onions (or more to taste)

Method:

1. Wash the spring onion and slice into very small pieces
2. Bring the water to a boil in a saucepan, add the dashi powder then immediately reduce heat to a simmer
3. Add the miso to the soup and stir until completely dissolved, making sure that the soup does not boil
4. Add the wakame, spring onion and sake and simmer for two minutes