

Miso soup from scratch by Chef Bill Kim

1st step for homemade: You have to make Dashi

Ingredients:

- 4 cups of water
- 4 pcs of kombu (dried kelp) pcs 2" x 2 "
- 1 cup of dried bonito flakes

Directions:

1. In a medium sauce pan add water than add kombu bring it to simmer
2. Turn off the heat than add bonito flakes let it steep for 20 minutes
3. Strain the broth into bowl and discard the kombu and bonito

Miso soup recipe

Ingredients:

- 4 cups dashi
- 4 tbsp shiro miso
- 1 # block of firm tofu, cut into medium size dice
- ½ cup scallion, thinly sliced

Directions:

1. In a medium sauce pan, add dashi and bring it to simmer
2. Whisk in shiro miso paste then add diced firm tofu and garnish with scallion.