

Miso Soup

Recipe by: Samuel Clinton, Culinary Services Director, Aljoya Thornton Place
Approximately 6-8 servings

INGREDIENTS

4 to 5 cups dashi (see additional instructions and ingredients below)
2 Tbsp. brown miso paste, plus more to taste
2 Tbsp. white miso paste, plus more to taste
6 oz. firm tofu, cut into 1/2-inch cubes
2 scallions, white and green, thinly sliced on the diagonal
Optional: 2 Tbsp. aji mirin (sweetened rice wine)

PREPARATION

Step 1

In a saucepan, heat the dashi over medium heat and whisk in the miso pastes. Bring to a simmer.

Step 2

Add tofu, scallions, and mirin (if using). Heat for 1–2 more minutes; remove and serve immediately.

Dashi

INGREDIENTS

6 cups cold water
One 12-inch piece of kombu
Shaved and dried bonito flakes

Step 1

Wipe kombu with a damp cloth. In a saucepan, combine water and kombu and bring to an uncovered simmer over medium heat. Remove the kombu and discard.

Step 2

Bring kombu water to a boil and add the bonito flakes. Immediately remove from heat and let sit for 2 minutes. .

Step 3v

Strain through a fine mesh strainer; discard the bonito flakes. Dashi is ready immediately and can be stored in the refrigerator for up to 3 days.