

## Kyoto Style Miso Soup

Other vegetables may be added or substituted, but simplicity and a flavorful stock are the keys to this authentic miso soup.

Place kombu and water in a saucepan and bring to a simmer, uncovered, over medium heat. After simmering briefly, remove kombu and reserve it for another use. (It may be reused to make soup stock or cooked with beans or vegetables.) Stir bonito flakes into stock, then remove pan from heat and let sit for 2 minutes. Strain the broth, pressing liquid from the flakes with the back of a spoon. Return broth to pan and reheat, adding tofu and green onion, and simmer for 2 minutes. Turn off heat. Soften the miso in a little broth, add to soup, and allow to rest briefly before serving.

### Preparation List:

#### **Serves 4**

- 6-inch piece kombu
- 4 cups cold water
- ¼ cup bonito flakes
- ¼ pound tofu, cut into ½-inch cubes
- 1 green onion, thinly sliced
- ¼ cup white miso