

MISO SOUP

(from the Bewitching Kitchen)

4 cups water
1 tsp instant dashi
4 Tbsp white miso
firm tofu, cut in cubes
green onions, light and green parts, thinly sliced

Boil the water in a large saucepan, add the instant dashi and mix until dissolved. Turn the heat off, keep the pan with the lid on to retain heat.

Place the miso in a small bowl, add a small amount of the very hot water/dashi, whisk to completely dissolve the miso, so that no lumps stay.

Add the miso to the original saucepan with the rest of the dashi, mix. Add the diced tofu, let the pan covered for a couple of minutes as you place green onions inside the serving bowls.

Ladle the miso soup with pieces of tofu in each bowl, and serve immediately.