

TOFU AND WAKAME MISO-SOUP

Serving 4

INGREDIENTS:

4 tablespoons dried wakame
1 pack tofu
1000 ml dashi
4 tablespoons miso
1 stalk scallion

PREPARATIONS:

- 1. Soak dried wakame in water until they get soft.*
- 2. Chop scallions.*
- 3. Heat dashi in a pan.*
- 4. When it brings to boil, cut tofu into 2 cm cube then add in the pan.*
- 5. Reheat until it starts boiling.*
- 6. Once it gets reheated, add miso.*
- 7. Serve just before eating. Then sprinkle scallion.*