

UDON TSUYU (SOUP FOR UDON NOODLE)
Serving 5

INGREDIENTS:

1500 ml water
20 g Katsuobushi (dried bonito flakes)
20x10 cm Kombu
6 pieces dried shiitake
400 ml hot water (for shiitake)
50 ml soy sauce
5 tablespoons Mirin
2.5 teaspoon salt

PREPARATIONS:

1. Put shiitake into hot water, and soak until they get soft.
2. Put kombu in water in another pan and soak in water for 30 min.
3. Turn on middle heat, remove kombu before it brings to a boil.
4. Once it brings to a boil, add Katsuobushi and wait until all sink down.
5. Strain the water.
6. Turn on the heat again add water from shiitake.
7. Add salt, Mirin and soy sauce.
8. Keep on medium heat, and stop it then brings to a boil. Reheat before serving.