

## DASHI STOCK

### **INGREDIENTS:**

**1600 ml**     **water**  
**10 cm**     **length kombu**  
**40 g**     **dried bonito flakes (katsuobushi)**

### **PREPARATIONS:**

- *Clean on surface of konbu and soak into water more than 30 minutes. (do not wash)*
- *Warm the water with high heat, and remove konbu just before the water comes to a boil.*
- *While the water is boiling, add the bonito flakes, and turn off the heat.*
- *Wait until the bonito flakes sink down to the bottom of the water, and strain.*