

marutomo

KOMBU SOUP STOCK

(DASHI NO MOTO)

1Kg



A POWDER TYPE OF SOUP STOCK PRODUCT WITH KOMBU

NEW PRODUCT

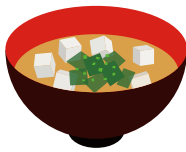
Sales Point

KOMBU SOUP STOCK (DASHI NO MOTO) 1kg

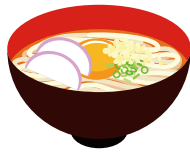
- ① Animal-derived component free(Plant-based)
- ② Non-Pork•Non-Alcoholic
- ③ Use 100% Hokkaido kombu
- ④ Easy to handle
- ⑤ Well-balanced



STANDARD SERVING SUGGESTIONS(4g)



Miso soup
(4servings 600ml)



Broth for noodle
(2servings 400ml)

HOW TO USE



Just sprinkle into hot water!
Easy and quick!



More recipes



Recommended Recipe



MISO SOUP

Ingredients (2 servings)

1 tsp of **Kombu soup stock**
2 tbsp of miso
100g of tofu
3g of dried wakame seaweed
400ml of water

Recipe

- ① Cut tofu into bite size piece.
- ② Add water and kombu soup stock to a pan and bring to a boil.
- ③ Reduce heat to medium and mix in dissolved miso paste.
- ④ Put tofu into a pan.
- ⑤ Serve miso soup into a bowl.



YUDOFU (HOT TOFU)

Ingredients (3-4 servings)

800ml of Water
2 blocks (bite - size) of Tofu (firm)
6g of **Kombu soup stock**
1/2 (thinly cut) Napa cabbage
1 (thinly cut) Carrot
1/2 (thinly cut) Green onion
4-6 Sitake mushroom

Recipe

- ① Put water and kombu soup stock in a large pot.
- ② Bring it to a boil and reduce the heat to a medium.
- ③ Put all ingredients into a pan.
- ④ Simmer for 10-15 minutes until ingredients are warmed through.
- ⑤ Serve them into a bowl and put ponzu for flavor.



VEGETABLE SOUP

Ingredients (1 serving)

2.5g of **Kombu soup stock**
1/2 Carrot
1/4 Cabbage
2 Potatoes
1/4 Onion
500ml Hot water

Recipe

- ① Cut ingredients into bite size piece.
- ② Add water and kombu soup stock to a pan and bring to a boil.
- ③ Put ingredients into a pan.
- ④ Simmer for 10-15 minutes until ingredients are warmed through.
- ⑤ Serve them into a bowl.