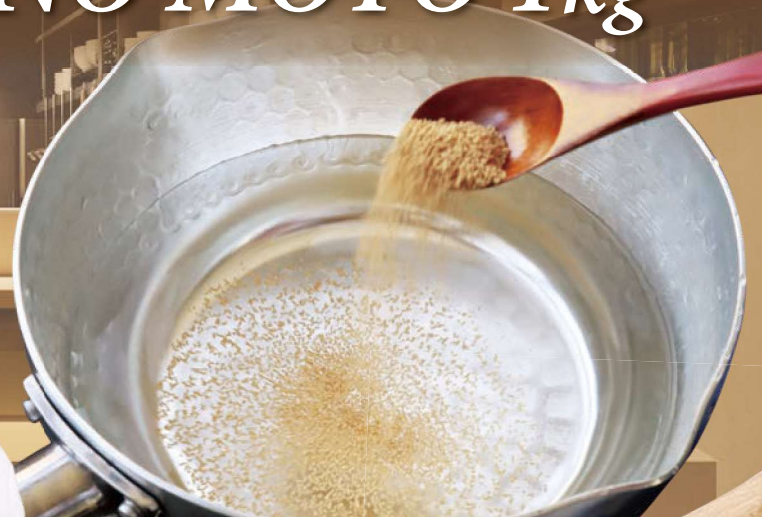


SHIN KATSUO DASHI NO MOTO 1kg



A POWDER TYPE OF SOUP STOCK
PRODUCT WITH KATSUO(BONITO)



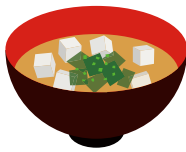
Sales Point

SHIN KASTUO DASHI NO MOTO 1kg

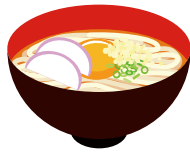
- ① Highly flavored granulated dashi powder
- ② Marutomo's Dashinomoto Plant, which manufactures this product, certified to FSSC22000 and HACCP
- ③ Easy to handle
- ④ Well-balanced



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



TON-JIRU (PORK MISO SOUP)

Ingredients (4 servings)

100g of Pork belly
1/4 Japanese white radish
1/4 Carrot
1 Potato
1/4 Burdock
3 TBSP of Miso
200g of Tofu
100g of Konjac
Appropriate amount salad oil
4g of **Shin katsuo dashi no moto**
600ml of Water

Recipe

- ① Cut ingredients into bite size piece.
- ② Heat oil in a pan and quickly saute pork over medium heat, then add vegetables and konjac.
- ③ When all the oil has been covered, add the broth and bring to a boil, then remove the scum and simmer over low heat.
- ④ When vegetables become soft, add tofu, turn off the heat, and dissolve in miso.
- ⑤ Serve soup into a bowl.



DASHIMAKI TAMAGO (JAPANESE OMELETTE)

Ingredients (4 servings)

4 eggs
Appropriate amount salad oil
4g of **Shin katsuo dashi no moto**
1 TBSP of Water
1 TSP of Soy sauce

Recipe

- ① Pour the oil into a pan and heat it over medium heat.
- ② Pour 1/4 of the egg mixture into the pan and let it cook.
- ③ When the mixture is half-way cooked, gently start rolling from the farther edge towards closest.
- ④ Slide the roll back to the edge farther to you.
- ⑤ Repeat steps ①-④ until you've used all the mixture.



UDON (JAPANESE STYLE NOODLES)

Ingredients (1 serving)

1 serving of Udon
A small amount of Katsuobushi
3 Slices of Kamaboko
【Soup Ingredients】
250ml of Water
4 TSP of **Shin katsuo dashi no moto**
1 TBSP of Sweet rice wine
1.5 TBSP of Soy sauce

Recipe

- ① Boil udon noodles.
- ② Serve boiled udon noodles into a bowl.
- ③ Put soup ingredients into a pot and bring to a boil.
- ④ Pour ③ into the bowl.
- ⑤ Top with katsuobushi and fish cake.