



Vegetable Miso Soup

Recipe provided by Mutsuko Soma, Owner and Chef, Kamonegi

1. Add 4 cups of water in a pot and soak konbu and dry shitake mushroom in the water for 30 min minimum or overnight.
2. Cut all the vegetables and add into the water (start with cold water).
3. Turn on the heat to medium, once the water boils, take out the konbu and add in kale, (leave in in the mushroom) simmer on low for 10 minutes.
4. Turn off the heat and add in miso, mixing it well.
5. Turn back the heat again on low. Add in tofu and chopped green onion as garnish. Important that the soup does not boil again.