

Basic Bonito Stock Dashi Recipe

Ingredients:

150 g dried bonito shaving
60 g young ginger
80 g dried kelp
3 liter water

Method:

Smash the ginger, clean the kelp and soak. Bring the water to a boil, add in ginger and kelp, boil for 2 hours. Add in bonito shaving and off the heat immediately. Filter the stock before use.

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