

# Kelp Dashi stock Salted Kelp

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## ● Ingredients

- 2 pieces (4 inches×4 inches) Dried kelp
- 5 cups water

## ● Clean Kelp

Don't wash kelp with water because it loses its Umami (the white stuff on kelp surface is not dirt it is Umami).



This is the Dried Kelp which I used this time. You can get this at most Asian markets.



Cut the kelp into about 4-inch squares. Make 2 pieces.



Wring a wet paper towel. Wipe the kelp lightly.

## ● Soak and cook



Put the prepared kelp and 5 cups water in a deep pan.

Soak for 30 minutes at room temperature.



After 30 minutes, cook over medium-low heat.



Turn off the heat when the water is about to boil. Take the kelp out.

This is Kelp Dashi stock!

Allow the broth to completely cool down to room temperature and keep it in the refrigerator.

Use within 5 days.

- Side dish: Shio Konbu (Salted Kelp)



Cut the leftover kelp from the pan into strips.



Put the kelp and  $\frac{1}{2}$  cups water in a pan.



Add 2 tablespoons soy sauce.



Add 1 teaspoon rice vinegar.



Heat in the pan over a high heat.  
When it boils, turn down the heat to medium-low.



Shape aluminum foil so that it is slightly smaller than the top of the pan and let it float on top of the soup in the pan. This makes simmering faster.

Set a timer for 10 minutes.



After 10 minutes, remove the aluminum foil and stir until the soup reduces almost completely.



After it cools down, add about  $\frac{1}{4}$  teaspoons salt and toss.