


## UDON DASHI

 8 + 1/2 cups, for 8 servings udon soup

### Ingredients

- 8 + 1/2 cups water
- 4 x 3-inch piece kombu
- 1 dried shiitake mushroom
- 2 + 1/2 cups shaved katsuobushi

### Notes

- Recipe from *Rintaro* by Sylvan Mishima Brackett, Jessica Battilana

### Instructions

1. Pour the water into a large pot and add the kombu and shiitake. Let soak in the refrigerator overnight.
2. The following day, bring to a simmer over low heat. When bubbles start to form along the sides of the pot but before boiling (around 150 F), use a spider to remove the kombu and shiitake.
3. Increase the heat to high and bring the dashi to a full boil. Add the katsuobushi, stirring so the flakes are submerged.
4. Quickly return the pot to a boil, turn down the heat to a simmer, and simmer for 3 minutes. Remove the pot from the heat. Allow the katsuobushi to settle.
5. Line a fine mesh sieve with a clean damp kitchen towel or cheese cloth.
6. Strain the broth into a clean pot and discard the solids. Best if used right away.

