

## **Matsutake Clear Soup**

<http://userealbutter.com/2018/09/04/matsutake-soup-recipe/>  
from *Just One Cookbook*

2 cups dashi, make your own (see below) or use instant dashi granules per the instructions  
seasoning (see below)  
1 matsutake mushroom (about 1 oz.), sliced thin  
5 oz. silken tofu, diced into small cubes (1/2-inch cubes)  
2 green onions, sliced thin  
yuzu zest (optional, but I didn't have any)

### **dashi**

2 cups water  
2 oz. kombu (dried kelp), wiped with damp cloth (don't soak or wipe off the white powder)  
4 oz. katsu obushi (dried bonito flakes)

### **seasoning**

1 tbsp sake  
2 tsp mirin  
2 tsp soy sauce  
1/2 tsp kosher salt

**Make the dashi:** Soak the kombu for 3 hours in water in a medium saucepan. Heat the water and kombu over medium-low heat until the water boils. Add the bonito and simmer for 30 seconds, then turn off the heat. Strain the liquid through a paper towel-lined strainer.

**Make the soup:** Pour the liquid back into the saucepan and return to a boil. Stir in the sake, mirin, soy sauce, and salt. Add the mushrooms, tofu, and green onions. Cook for 2-3 minutes. Serve with yuzu zest (optional). Serves 2.