

Mushroom Dashi

Swick

Makes 4 servings | Active Time: 20 minutes | Total Time: 25 minutes

Mushroom Dashi

Rinse off the kombu with water.

Boil water and reduce to simmer.

Add kombu and mushrooms to pot and let simmer on low for 15-20 minutes. Strain and reserve broth.

Step 1: Mushroom Dashi

- 4 cups water
- 1 ounce kombu (4-inch x 6-inch piece)
- 5 dried porcini mushrooms