

Kombu Dashi Stock

Swick

Serves 1 | Active Time: 1 hour | Total Time: 1 hour

Step 1: Preparing the Stock

- 2 small shallots, peeled
- 4 to 5 garlic cloves
- 1 small piece of fresh ginger, sliced
- 1 fresh or dried chile
- 1/2 tsp black peppercorns
- 4 pieces dried kombu strips, cut in 3-inch lengths
- 2 1/2 cups vegetable stock
- 2 1/2 cups water
- 1/4 cup tamari or soy sauce

To prepare the stock, in soup pot, add all ingredients and bring to a simmer on medium-high heat.

Lower to medium heat and simmer for 20 to 25 minutes.

If using as a stock for soup, remove from heat, let cool for 20 minutes and strain.