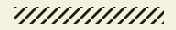


Dashi is the spine of the Japanese kitchen: kombu and katsuobushi, drawn slowly so the stock stays clear. It carries every soup in this chapter.

[SPIRITED AWAY]

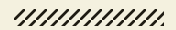
Yields 2½ cups
Prep 10 min
Cook 5 min
Rest 2 hours



INGREDIENTS

- 4-inch (10 cm) piece kombu
- 1½ cups (20 g) katsuobushi
- 2½ cups (600 ml) water

Dashi Broth



1. Add the water and kombu to a saucepan. Let soak for 1 to 2 hours.
2. Put the pan over medium-low heat and bring to almost boiling. Remove the kombu.
3. Add the katsuobushi, remove from the heat, and steep for 5 minutes.
4. Filter the broth through a conical strainer.