

Japanese style kabu soup

3 to 4 servings

Ingredients

Japanese turnip (kabu)..... 120g
Scallion..... 80g
Soy milk.....150cc
Dashi (Japanese broth)..... 150cc
White miso (soybean paste) 20g
Sake kasu (sake lees) 20g
Salt..... pinch



Directions

1. Peel the skin slightly thick and cutting across the fibers, cut it into quarters. Cut the scallion into small pieces cutting across the fibers as well.
2. Add the turnip, white onion, water and a pinch of salt to a pot, cover and cook over low heat until all the water has evaporated.
3. Add the sake lees and dashi stock to mixture and blend in a blender until smooth.
4. Return the mixture into the pot, add the soy milk and white miso, and add salt to taste.

Hongwanji Shimpo. January 20, 2025. p.3.