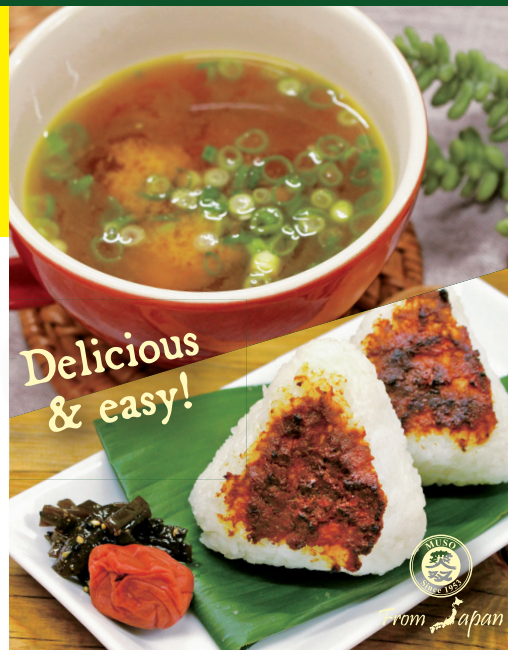


Miso Soup and Yaki Onigiri

-Miso soup and grilled rice ball-

Golden Miso is a mixture of Mugi Miso (Barely Miso) and turmeric powder. We will introduce two simple dishes using this Miso- one is a typical Miso soup, our culinary staple, and Yaki Onigiri with Miso spread. Yaki Onigiri literally means grilled / baked rice ball.

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Ingredients

- 2 TBS of **Mugi Miso** (Barely Miso)
- 1 TSP of turmeric powder
- 2 TSP of olive oil
- 1 cup of Dashi stock
- **Dried Shiitake** mushrooms
- **Kombu** (Kombu kelp)
- Cooked rice

Instructions

For Miso Soup

1. Combine Mugi Miso, turmeric powder and olive oil
2. Warm a cup of Dashi stock, with dried Shiitake mushrooms and Kombu (kombu kelp)
3. Add warmed Dashi stock to 1 TBS of Golden Miso
4. Mix well until Miso dissolves

For Yaki Onigiri (grilled rice balls)

1. Make a few rice balls from cooked rice (we recommend triangular shape!)
2. Paste the Golden Miso as a spread on one side of each rice ball

Miso Soup and Yaki Onigiri

 YouTube



Mugi Miso



Kombu



Dried Shiitake

※ While turmeric in food is usually safe, some may be affected. Should any problem occurs, seek professional medical advice.