

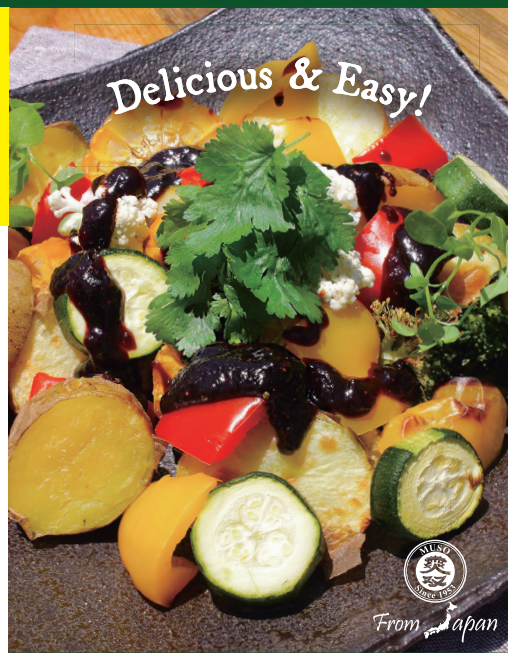
# Sweet "Hatcho" Miso Spread

-Gluten-free, Dairy-free,  
Vegetarian paste-

Whereas ordinary Miso is usually made of soy bean and koji cultured rice/barley, "Hatcho" Miso is made of 100% soy beans and koji. The manufacturer, Maruya Hatcho, is one of two companies that has been producing traditional Hatcho Miso for more than 680 years. This sweet and savory miso sauce is everyone's favorite taste and adds good umami and rich flavor to your dish.

## MUSO CO., LTD

The Curator of Macrobiotic  
& Traditional Japanese Foods



## Sweet "Hatcho" Miso Spread

 YouTube



### Ingredients

- 100g **Hatcho Miso**
- 100ml of **Mirin** (sweet Sake)
- 100g of honey or maple syrup
- Red wine or water

### Instructions

1. Combine 100 g of Hatcho Miso, 100 ml of Mirin and 100 g of honey (or maple syrup) in a bowl and mix till they become paste-like.
2. Cook over low to medium heat, continue to stir for 2 - 3 minutes. Add wine or water to adjust the thickness and cook a few more minutes.



**Organic  
Hatcho Miso**



**Organic  
Mirin**



Cheese toast



Baked tofu

 Enjoy great combination with various dishes!