

## **Kombu Dashi**

### **Ingredients**

60 gms Katsuo Bushi (Dried Kelp pieces)  
1 liter water

### **Procedure**

- 1) Cut the Kelp into little pieces
- 2) Place water into a pot
- 3) Put the Kelp into the pot and let it soak for 20 minutes
- 4) When the Kelp has fully absorbed water and expanded in size turn on the heat to medium and let it cook till the water boils.
- 5) Let the mixture settle at room temperature for about 5 minutes till the bonito flakes sink to the bottom of the pot and strain
- 6) Use a double layered strainer or cheese cloth to strain the mixture. The strained broth is Kombu Dashi