

Shiitake Dashi

Ingredients

60 gms Dried Shiitake Mushrooms
10 gms finely grated ginger
125 ml Mirin
1 liter water

Procedure

Cut the mushrooms into small pieces
Put the water into a pot
Add the Mushrooms and Ginger and Mirin
Bring to a boil and simmer for 20 minutes
Take off the pot and let it cool
Use a double layered strainer or cheese cloth to strain the mixture
This is Shiitake Dashi