

Even the way you take the broth changes the taste so much!



●When the pack is put in water and boiled

It has a strong flavor of kombu and shiitake mushrooms and produces a rich broth.

●When the pack is boiled in boiling water

The broth has the flavor of dried bonito plus the taste of shiitake mushrooms.

【Ingredients_serves 4】

1000ml soup stock (1 pack of "Mini Wadashi zanmai", 3L water)

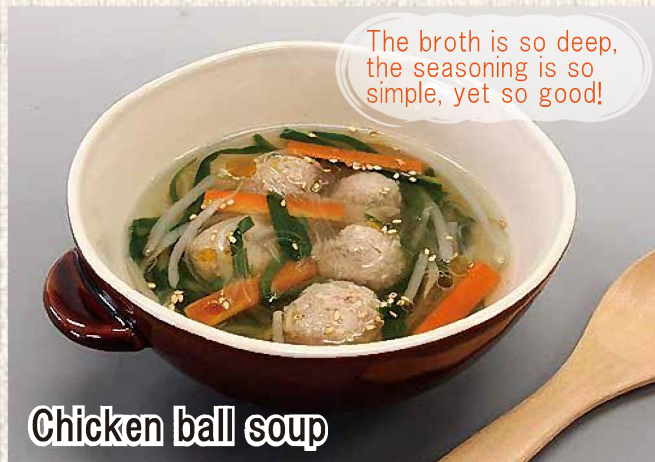
- salt 3g
- chives 30g
- Dried Vermicelli 15g
- sesame oil Adequate
- carrot 15g
- bean sprouts 80g
- pepper a little
- sesame Adequate

【Chicken ball】

- minced chicken 100g
- miso 3g
- Japanese leek 15g
- ginger and salt Adequate

【How to make】

- ①Put 1 pack of "Mini Wadashi" in 3 liters of water, heat over medium heat, and when it boils, simmer for 10 minutes and remove.
- ②Finely chop the Japanese leek and peel and grate the ginger.
- ③Peel and cut carrots into thin strips, and cut chives into 3 cm lengths.
- ④Put the chicken dumpling ingredients in a bowl and mix until the whole mixture is sticky.
- ⑤Put the broth and salt from ① in a pot and bring to a boil, then drop in ④ in dumplings with a spoon, etc.
- ⑥When carrots are added and cooked, add chives, bean sprouts and vermicelli and bring to a boil.
- ⑦Add sesame seeds, sesame oil and pepper and turn off heat.

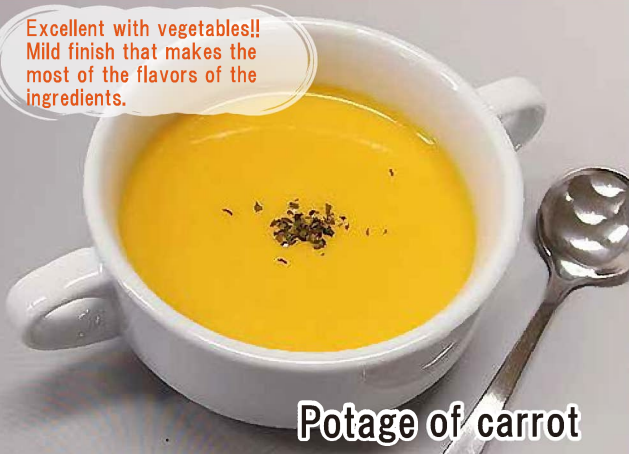


The broth is so deep, the seasoning is so simple, yet so good!

Chicken ball soup

The gentle flavor enhances the deliciousness of the ingredients.
That is why it is recommended for soup stock.

Excellent with vegetables!!
Mild finish that makes the most of the flavors of the ingredients.



Potage of carrot

【Ingredients_serves 4】

- 600ml soup stock (1 pack of "Mini Wadashi zanmai", 2.5L water)
- salt 3g
 - white pepper Adequate
 - milk 200ml
 - butter 25g
 - fresh cream 50ml
 - carrot 300g
 - onion 200g
 - potato 100g
 - parsley Adequate

【How to make】

- ①Put one packet of "Mini Wadashi" in 2.5 liters of boiling water, boil over medium heat for 10 minutes, and remove.
- ②Peel and thinly slice the onion and carrot. Peel potatoes and cut into small dice.
- ③Heat butter in a pan and saute onions until softened, then add potatoes and carrots.
- ④Add the broth from ①, salt and white pepper to ③ and simmer over low heat for 20 minutes.
- ⑤Mix ④ in a mixer to make it puree and strain.
- ⑥Add milk and cream to ⑤ and chill.
- ⑦Place in a bowl and sprinkle with parsley.

How to make delicious dashi

◆For soup

Place 20g of each packet in 4L of boiling water. Boil over medium heat for about 10 minutes.

◆For miso soup

Place 20g of each packet in 3L of boiling water. Boil over medium heat for about 15 minutes.

◆For simmered dishes

Place 20g of each packet in 2L of boiling water. Boil over medium heat for about 10 minutes.

NUTRITION INFORMATION

Servings per package: 10

Serving size: 20g

	Quantity per serving	Quantity per 100g
Energy	249 kJ	1244 kJ
Protein	9.5 g	47.3 g
Fat, total	1.0 g	4.9 g
-Saturated	0.48 g	2.41 g
Carbohydrate, total	3.2 g	15.9 g
-Sugars	1.1 g	5.4 g
Sodium	1440 mg	7200 mg



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