

JAPANESE DASHI & MISO SOUP SERIES

CHAPTER 2

COOK WITH HOMEMADE DASHI

Learn how to transform homemade dashi into practical Japanese dishes that highlight natural umami and seasonal ingredients. In this class, we will cook, Takikomi Gohan using **Kombu & Niboshi Dashi**, homemade Men-Tsuyu using Kombu & Niboshi Dashi, yakibitashi seasonal vegetables, and miso soup using **Kombu & Shiitake Dashi**.

BEFORE THE CLASS:

To help everything run smoothly, please:

- Prepare your homemade dashi before class.
- Measure all ingredients in advance.
- Wash and cut vegetables before class.
- Organize ingredients by recipe.
- Prepare your tools based on the equipment list.

IMPORTANT NOTES:

- This class assumes **you already have prepared**:
 - Kombu & Niboshi Dashi
 - Kombu & Shiitake Dashi
- These dashi stocks are essential for the recipes and **will not be prepared during class**.
- If you did not attend Chapter 1, you may use your preferred homemade dashi or high-quality dashi packs; however, flavor and results may vary.
- **Without prepared dashi, it will not be possible to complete the recipes as intended.**
- Additional substitutions may alter the flavor and overall outcome of the dishes.
- If you have questions about ingredient substitutions or equipment, please contact us before class at info@kojiandmore.com.
- One ticket is valid per device. Multiple participants may attend together using the same screen; separate devices require separate tickets.

INGREDIENT SHOPPING LIST

Below is a list of ingredients needed for the recipes included in this class packet. To help you prepare with ease, we've also included a curated Amazon shopping list featuring ingredients and recommended items that may be helpful for class.

You can browse the recommended ingredient list here (or scan the QR code):

<https://amzn.to/4upeafa>

Yield: 2 Servings

Prepared Dashi

- ☐ ~850 ml Kombu & Niboshi Dashi
- ☐ ~400 ml Kombu & Shiitake Dashi

Takikomi Gohan

- ☐ 1 cup uncooked Japanese short-grain white or “Haiga” rice
(see the recommended item on the Amazon Storefront)
- ☐ 2 kinds of mushrooms (either Maitake, Shimeji or Enoki)
- ☐ 2 Shiitake mushrooms
(we will reuse the dried shiitake used for the dashi)
- ☐ Carrots
- ☐ (Optional) Fried tofu (aburaage)
- ☐ (Optional) Japanese sweet potatoes
- ☐ 1 Tbsp **Soy sauce Koji** or Soy sauce
- ☐ 1 Tbsp “hon” Mirin

Miso Soup

- ☐ Kombu & Shiitake Dashi
- ☐ 1.5 Tbsp Miso paste
- ☐ ¼ Pack of tofu
- ☐ Green onions
- ☐ 1 Tbsp Dried seaweed (wakame)
- ☐ Sake lees (optional)

Homemade Men-Tsuyu

- ☐ 2 Tbsp Soy sauce
- ☐ 1.5 Tbsp Mirin
- ☐ 1 Tbsp Sake
- ☐ Cooking oil
- ☐ Fresh ginger

Yakibitashi Vegetables

Choose 1 or 2 seasonal vegetables:

- ☐ Japanese eggplant (recommended)
- ☐ Shishito peppers
- ☐ Okra
- ☐ Zucchini
- ☐ Mini tomatoes



EQUIPMENT CHECKLIST

Below is a checklist of kitchen tools and equipment recommended for the best class experience.

Having these items prepared in advance will help ensure a smooth and enjoyable cooking session.

- ☐ Rice cooker, heavy-bottomed pot or earthenware pot
- ☐ 2 Small pan (at least 600 ml capacity)
- ☐ Frying pan or grill pan
- ☐ Cutting board
- ☐ Chef's knife
- ☐ Measuring spoons
- ☐ Measuring cups
- ☐ Fine mesh strainer
- ☐ Ladle
- ☐ Serving bowls and plates
- ☐ Rice paddle or wooden spoon
- ☐ Tongs or chopsticks
- ☐ Kitchen scale (recommended)

Questions about substitutions? Please contact us at info@kojiandmore.com.