

Shiitake Broth

Swick

Makes 8 cups | Active Time: 1 hour 30 minutes | Total Time: 1 hour 30 minutes

Step 1: Preparing the Shitaki Broth

- 8 cups (approx. 1lb) fresh shiitake mushrooms, chopped
- 2 small onions, chopped
- 8 cloves garlic
- 1 4–inch piece of ginger, sliced
- 2 qt water
- 1 1/2 cup mirin
- 1/2 cup tamari or shoyu
- 2 pieces of kombu

First, gather and prepare your mise en place.

To prepare the broth, in a stockpot on medium-high heat add the shitake mushrooms, onion, garlic, and ginger. Stir continuously to ensure it does not stick. When it begins to stick, scrape the bottom of the pot while stirring, adding a splash of water occasionally to deglaze the bottom. Continue to cook for about 12 to 15 minutes.

Add the rest of the water and bring to a simmer. Allow to simmer and reduce for approximately 30 minutes. Next, add the mirin and tamari and cook for another 15 minutes. Add the kombu and simmer for 15-30 minutes.

Cool slightly, strain, and use as a broth.

Note: Alternatively, the dry kombu can be added to the pot along with the water and allowed to simmer. After 30 minutes, check the flavor and remove the kombu if desired.