

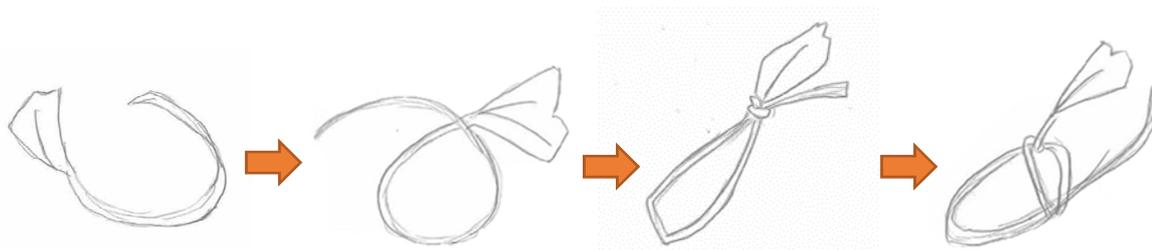
Menu name : Garfish soup

| | |
|---------------------|--------|
| Ingredients (For 1) | |
| (First dashi) | |
| Water | 120m l |
| Kelp | 1.2 g |
| Bonito | 2.4 g |
| | |
| Garfish | 20 g |
| Salt | 4m l |
| Liquor | 0.2 g |
| Starch | 1 g |
| Raw Fu | 1 個 |
| Trefoil | 1 g |
| Dashi soup | 100m l |
| Salt | 4 g |
| Soy sauce | 6m l |



How to make

- ①Boil the trefoil in salt Knot trefoil
(Stem part cut when long)



- ②Garfish After seasoning A small amount Sprinkle with potato starch
In boiling water Until it's cooked boil
- ③For soup stock Add seasoning
- ④Under taste put on and Boil
- ⑤Add seasoning to the dashi stock and serve

～Conclusion Garfish How to make～

- ①Garfish the Wipe off the water
- ②Garfish at the center Make a notch
(Of the tail 1cm Foreground)
- ③Garfish Tie like a picture
- ④Once tied The tip of the tail Cut a little
(The smell to melt out)

