



Chipotle–Miso Soup

Serves 6-8 people

Ingredients

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| 4 | Tomatos (medium to large in size) use two for garnish |
| 1½ Tablespoon | Tomato Paste |
| 1 Tablespoon | Chipotle Paste |
| ½ sheet | Kombu (edible kelp) |
| ¼ cup | Hon Dashi Base |
| 2½ quart | Water |
| 6½ oz | Miso |

Garnish

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|---------|--|
| 2 | Tomato (<i>¼ inch dice</i>) |
| 8 oz | Soft Tofo (<i>¼ inch dice</i>) |
| ¼ bunch | Scallion (<i>sliced</i>) |
| 4 stems | Cilantro (<i>pick the leafs</i>) |
| 1 | Serrano Pepper (<i>sliced very thinly</i>) |
| 1 | Lime (<i>cut into 8 wedges</i>) |
| Drops | Truffle oil |

Directions

- In a medium sauce pot over medium heat, sweat tomato product in canola oil with all dry ingredients
- Dice your garnish.....use only the outer part of 2 of the tomatos and add the scraps to the sweating tomato product
- Add the chipotle, kombu, hon dashi, and water and bring to a boil. Let simmer for 15 minutes
- Strain the broth through a medium hole strainer.
- In another sauce pot, add the miso by using a whisk, bring to a boil
- Combine tomato, tofu & Serrano of the garnish ingredients in a mixing bowl and place in the serving bowls
- Pour the strained, boiled broth over the garnish in each bowl
- Add the scallion and cilantro on top. Lime wedge on the side and serve

Enjoy