

Consomme Soup with 'mochi-like (soft-and-chewy)' Dumplings in

<Ingredients for four>

- shimeji mashroom 120g
- chinese cabbage 120g
- refined rice flour 20g
(‘shira-tama ko’)
- rice flour (‘kome-ko’) 20g
- water 60ml
(for making dumplings)
- bouillon (granule type) 5g
- (boiling) water 700ml
(for making bouillon soup)
- sweet sake (‘mirin’) 2tbs
- light(thin) soy sauce 1tbs
- salt a little
- pepper a little



<How to make (Directions)>

- 1 Cut the Chinese cabbage into thin rectangles, and cut off the hard tips of shimeji.
- 2 Stir rice flour(powdered rice) and refined rice flour together, adding water little by little (knead the dough until it feels like your earlobe), and make some bite-sized (ball-shaped) dumplings.
- 3 Put the dumplings in the boiling water. As they are coming up, take them out, and cool them in cold water.
- 4 Put water and bouillon into the pan and boil them, and then add seasonigs (sweet sake and light soy sauce to adjust taste). Then, put the cut cabbage and shimeji in.
- 5 Put the cooled dumplings in the soup and add as much salt and pepper as you like.