

Kyoto Style Miso Soup

Flavorful miso broth with deep vegetable flavor.

Yield: 1 gallon
Serving Size: 16 (8 oz) servings
Prep time: 10 minutes
Cook time: 10 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Water	128 fl oz	—	1 gal
Miso paste, white	3.25 oz	90 g	6 Tbsp
Minor's® Natural Gluten Free Vegetable Base	3.25 oz	90 g	5 Tbsp
Soy sauce, low sodium	8 fl oz	—	1 cup
Mushrooms, shitake, sliced thin	2.25 oz	63 g	1-1/2 cups
Scallions or chives, fresh	1 oz	29 g	1/2 cup

Preparation Steps

1. In a 2–3 gallon stockpot, heat the water. Whisk in the miso, Vegetable Base and soy sauce. Heat until just simmering, for 2–3 minutes, being careful not to boil.
2. Remove from heat. Add mushrooms and scallions and season to taste. Hold on soup station.

KYOTO STYLE MISO

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 8 oz low sodium soy sauce
- € ☐ 2 lbs rice, udon, or ramen noodles, optional
- € ☐ 8 oz toasted nori, optional

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 8 oz button mushrooms
- € ☐ 4 oz scallions
- € ☐ 3 lbs local seasonal vegetable*
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*scallions, tofu, bell peppers, water chestnuts, bamboo shoots, napa cabbage, onions, chile peppers, snow peas, peas, daikon radish, carrots, edamame, straw mushrooms, shiitake mushrooms, bean sprouts, limes and eggplant are all vegetables that work well on this station

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> Protein

- ☐ 8 lbs boneless skinless chicken thighs

> Refrigerated

- € ☐ MINOR'S® Natural Gluten Free Vegetable Base 1 tub
- € ☐ 1 lb white miso

KYOTO STYLE MISO

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare Kyoto Miso Broth Recipe
- € ☐ Poach 6 lbs boneless skinless chicken thighs. Chill and dice chicken.
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
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- € ☐ Cook, chill, oil, 2 lbs of Asian noodles (optional item)
- € ☐ Cut toasted nori into 2"x 2" squares (optional)

> Day of Service

- €€ ☐ Reheat broth to a minimum of 180°F
- € ☐ Thin slice on a bias 8 oz scallions

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and garnishes cold (9)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (10)
- € ☐ Container for holding nori