



Shiitake Soup

This is a fabulous soup. It is based on a recipe found in book from the library that was part biography and part recipe book. With so few ingredients it seems like it won't be flavourful but that is far from true. It has a deep, meaty flavour. (Serves two)

8 Dried Shiitake Mushrooms

600ml Hot Water

500ml Chicken Stock

2 Fresh Spinach Leaves

noodles (optional)

Salt & Pepper

1. Put the Shiitake mushrooms in a bowl and pour over the hot water. Leave the mushrooms to soak for several hours.
2. Once several hours are up, remove the softened mushrooms from the now flavoured water. Keep the water!
3. Thinly slice up the mushrooms.
4. Tip the mushroom flavoured water and the chicken stock into a pot.
5. Heat the liquid until it is boiling. Tip in the mushrooms and turn down to a simmer.
6. Have a taste and then add salt and pepper to your liking - tasting frequently so you get it how you like it.
7. If you want you can also add your favourite noodles to the soup and cook them until they are soft .
8. Serve the soup in bowls and float a fresh spinach leaf on each bowl.