KIKKOMAN

Japanese savoury rice soup with mushrooms

Total time **12 mins** **7 mins** preparation time **5 mins** cooking time

Nutritional facts (per portion):
1,078 kJ / 257 kcal

Fat: **7.9 g** Protein: **6.6 g**
Carbohydrates: **40 g**

INGREDIENTS

2 portion(s)

500 ml	water
2 tbsp	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
1	celery stalk
100 g	carrot
80 g	shiitake mushrooms (or button mushrooms)
200 g	cooked rice from the day before (or cold rice/leftovers)
1	spring onion
0.25	sheet of nori
	Freshly ground pepper to taste
2 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
2 tsp	Kikkoman Toasted Sesame Oil
1 tbsp	toasted sesame seeds

PREPARATION

Step 1

500 ml water - **2 tbsp** Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour - **1** celery stalk - **100 g** carrot
Bring the water and the Kikkoman Ramen Soup Base to the boil. Dice the celery and carrot, add them and cook for about 4 minutes, until the vegetables are tender. Skim off any foam as it forms.

Step 2

80 g shiitake mushrooms (or button mushrooms) - **200 g** cooked rice from the day before (or cold rice/leftovers) - **1** spring onion - **0.25** sheet of nori
Cut the mushrooms into bite-sized pieces, add them along with the cooked rice and heat through for about 2 minutes. Slice the spring onion into thin rings and cut the nori into strips.

Step 3

Freshly ground pepper to taste - **2 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **2 tbsp** Kikkoman Toasted Sesame Oil - **1 tbsp** toasted sesame seeds
Season the soup with the pepper, the Kikkoman Lemon Ponzu and 1 tsp Kikkoman Sesame Oil. Ladle into bowls, garnish with the spring onion, nori, sesame seeds and a little pepper, drizzle with the remaining sesame oil and serve.