

Umami Broth

Makes 10

Ingredients

40g White miso
30ml tbsp Vegetable oil
50g Dried shiitake mushrooms
20g Kombu
150g Onion, unpeeled, halved through the root, sliced very thinly with skin on
150g Carrot, peeled, sliced very thinly
100g Celery stalk, thinly sliced
1 Garlic head, halved crosswise
1 Bunch parsley stalks
10 Black peppercorns
1 Star anise
1 Red chilli, chopped
40g Ginger, chopped

Method

1. Preheat oven to 200°C. Whisk miso, oil, and 2 tablespoons water in a small bowl.
2. Crush mushrooms and kombu with your hands over a rimmed baking sheet. Add onions, carrot, celery, garlic, parsley, ginger, and chilli. Toss to combine.
3. Drizzle miso mixture over vegetable mixture and toss to coat. Bake for approx. 25 minutes, tossing halfway through, until vegetables are slightly shrivelled and mixture is fragrant.
4. Transfer vegetable mixture to a large pot. Add peppercorns and 5l of cold water.
5. Bring to the boil, then reduce heat and simmer uncovered, stirring occasionally, until broth is reduced to 3.5l. Let broth cool.
6. Strain through a fine-mesh sieve, pressing on solids to extract as much liquid as possible. Discard solids.

