

Yaki Onigiri and Dashi Green Tea Broth – Ochazuke

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-dashi-broth-recipe>

Ingredients:

- 2 salmon fillets with skin, about 200g each
- marinade Miso
- 2 tablespoons sake
- 2 tablespoons mirin
- 2 tablespoons white miso paste
- 1 1/2 tablespoons sugar
- green tea • Japanese, I used genmaicha - green tea leaves with roasted brown rice
- green tea [pic –
- dashi stock
- 3 cups water
- 10 centimeters kombu square piece, dried kelp
- 3 tablespoons katsuobushi dried bonito flakes