

Japanese Miso Pumpkin Soup

Ingredients:

150gm Japanese Miso Paste
300gm Pumpkin
1 Stalk Celery (Dice)
150gm Veg. Fish
2 liters Hot water
1 Tbsp Sugar
1 Sheet Seaweed
1 Tbsp Cooking oil

Method:

1. In a cooking pot, add a little oil heat the Miso paste until fragrant, stir in the pumpkin, celery, water and sugar, boil until soft.
2. Then add in the seaweed and fish, simmer for another few minutes to cook dish.

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