



Tare mix & Umami Oil

INGREDIENTS

Tare Mix

- 120g Kikkoman soy sauce
- 40g Kombu Tsuyu

Umami Oil

- ½ leek
- 50g ginger
- 50g garlic
- 125ml vegetable oil



Serves: 8



Prep Time: 8 min



Cooking Time: 5 min

METHOD

Tare Mix

1. Stir ingredients together, set aside.

Umami Oil

2. Finely chop the ingredients.
3. Heat the oil in a large saucepan to 160 C.
4. Add the ginger. Once ginger just starts to brown, add in the leek. When leek just starts to colour, add the garlic. Cook until all vegetables are golden brown. Strain and set aside to cool down.



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