

กินดี มีสุข

Eat Well, Live Well.

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Sukiyaki Soup

Ingredients

- Water 3^{1/2} cups
- **Takumi Aji® Shoyu I Pun** 4 tbsp
- **Hondashi** 1 tsp
- **Mentsuyu** 6 tbsp
- Brown Sugar 2 tbsp

Cooking Method

1. Pour water into the pot and boil with high heat then shift to medium heat afterward.
2. Add the taste and scent with **Takumi Aji® Shoyu I Pun**, **Mentsuyu** and **Hondashi**.
3. Increase the soup's sweetness and color with brown sugar. Stir until they melt for about 1-2 minutes then turn off the heat.

Tips

- After it is well mixed, keep them in sealed container and let it rest until cool. With this, it can be kept at 1-5 °C for about 2 days.
- It is able to be kept in a longer span for about 1 week by making it more concentrated. Follow the same instruction but use 1/4 water instead.

Our Products



Takumi Aji®
Shoyu I Pun
ถากูมิ อากิ®
โชยุซึมึน



Hondashi
ฮอน-ดาสึ



Mentsuyu
เม้นซึมึนซึนเมนทาสึ