



CLAM SOUP

“USHIO” STYLE

Serves 4

INGREDIENTS	QTY	UNIT
Pipi	400	g
Water	1000	ml
Cooking Sake	100	ml
Konbu (5x5cm)	1	pc
Sea Salt	pinch	
Higashimaru Light Soy Sauce	dash	
Mirin	dash	
Ginger (Julienne)	1	pc
Shallot (Julienne)	2	pc
Coriander (picked)	1	pc

METHOD

1. Wash the pipis with water.
2. Measure the water and cooking sake and pour into a sauce pan with the pipis. Add the Konbu.
3. Place on the stove on high heat.
4. Just before it boils, take out the Konbu. Keep heating and skim the foam from the top.
5. Remove the pipis from the soup stock and set aside.
6. Season with sea salt, light soy sauce and mirin.
7. Just before serving, throw julienned ginger in the soup and heat until boiling.
8. Plate up the cooked pipis in a soup bowl and then pour the soup over the top.
9. Decorate with julienned shallots and picked coriander.