

กินดี มีสุข

Eat Well, Live Well.

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Suki-yaki Soup

Ingredients

- Water 3 1/2 cups or 820 ml
- **Takumi Aji® Shoyu I Pun** 4 tbsp or 62 ml
- **Hondashi** 1 tsp or 5 g
- **Mentsuyu** 6 tbsp or 90 ml
- Brown Sugar 2 tbsp or 32 g

Our Products



Takumi Aji®
Shoyu I Pun
ถากูมิ อากิ®
โชยุซึบุน

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.



Hondashi
ฮอน-ดาชิ

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.



Mentsuyu
เม้นซึบุน