

Japanese Mushroom Soup with Egg

Sauce	Cook Time	Category
Kikkoman Tempura & Noodle Sauce	15 mins	Appetiser



Ingredients

For 2 portion(s)

- Water 700g
- Kikkoman Tempura & Noodle Sauce 6 tablespoons
- Shimeji Mushroom (Cut away the ends) 1/2 pack
- Bunapi Mushroom (Cut away the ends) 1/2 pack
- Cornstarch 1 1/2 tablespoon
- Water 1 1/2 tablespoon
- Egg (lightly beaten) 1 piece
- Spring onion (chopped) 1 tablespoon

Method

1. Add the Kikkoman Tempura & Noodle Sauce in the water and boil with the mushrooms for 5 minutes.
2. While stirring slowly, add the beaten egg into the soup and bring to a boil.
3. Serve with the spring onion.