Soups / Japan

Clear soup with tempeh and pak choi · Japan

A clear broth with tempeh, pak choi and a Japan-inspired flavour base.

Time 40 min **Servings** 4

What you'll need.

- [ ] 150 g onion
- [ ] 30 ml neutral cooking oil
- [ ] 500 g tempeh
- [ ] 600 g pak choi
- [ ] 1300 ml low-salt vegetable stock
- [ ] 25 g white miso paste
- [ ] 10 g finely grated fresh ginger
- [ ] 10 g sesame seeds
- [ ] salt and pepper to taste

Let's make it.

01 Clean the pak choi and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the pak choi and cook for a few minutes.

03 Add the stock and simmer until the vegetable is tender.

04 Dice the tempeh and fry for eight to ten minutes until golden and piping hot.

05 Add the cooked main ingredient to the soup and briefly reheat. Stir in the white miso paste, finely grated fresh ginger, sesame seeds and taste before serving.

AI-developed, not kitchen-tested.

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