



WHAT IS Instant Umami?

soup base, gravy base, stock mix, etc.

Umami is the satisfying, mouth-watering depth of flavor that you (usually) get only from hours of slow cooking. Made with dried mushrooms and simple ingredients, our seasoning gives dishes depth of flavor almost ...instantly!

UMAMI BURGERS: Mix 2 tbsp with 1 lb of ground meat and salt to taste. Allow to rest for 10 minutes at room temperature before forming into burgers.

UMAMI DIP: Mix 1/2 packet and 1/4-1/2 tsp salt with 4-6 oz sour cream OR Tofutti OR Cabot's greek yogurt. Refrigerate for about 15 minutes to let flavors combine. Taste and adjust salt as needed

UMAMI STOCK: Add 1 1/2 tbsp (or more, if you like) to 1 quart boiling water.

4 WALL FARM MUSHROOM GRAVY

1 1/2 tbsp butter
1 tbsp flour
2 tbsp Instant Umami

1/2 tsp salt
3/4 cup water

In a small saucepan over medium low heat, melt butter, add flour. Whisking constantly, toast flour until tawny brown and nutty, 3-5 min. Add Instant Umami and continue to whisk. It will be a thick paste. Toast this for about 2 min, until uniformly brown, then whisk in water. Add the salt and simmer for 5 minutes. Remove from heat and let sit for 10-15 minutes. It will thicken and develop flavor. If a thinner gravy is wanted, add water or milk or wine by the tsp.

AMANDA'S PANTRY PESTO

1 packet Instant Umami
1 medium (2 small) clove
garlic
1/2 cup walnuts
1/3 cup parmesan cheese
1/4 tsp salt

1/4 tsp freshly ground black
pepper
1 box penne pasta (or pasta
of your choice)
1/3 cup pasta water
(optional)

First put the pasta on to boil, following the box instructions. Set a timer, just in case. Meanwhile, combine soup base, olive oil, garlic, walnuts, parmesan, salt & pepper in a blender and blend for approximately 30 seconds, until it has the texture of a looser, rough nut butter. If you find you want to add more olive oil, do it 1 tablespoon at a time. When the pasta is fully cooked, dip out 1/3 cup pasta water, and drain the remainder; return the pasta to the cooking pot. Mix in the blended pesto. Taste, and correct salt/pepper as needed. If you would like it to be a little creamier, slowly add the pasta water in thirds (Make sure water has not cooled too much, the water needs to be hot), stirring to combine. Test texture and salt after each addition, until you have reached the level of "sauciness" you prefer. Enjoy!