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**MOUTH
WATERING
vegan™**



Magic Warming Mushroom Miso Broth

I call it a magic broth because it just feels and tastes so comforting, and I find it soothing, and yes, healing. A fast broth to prepare, full of goodness and a wonderful full flavour, making it a great convalescing soup, as well as a great starter for that rich main course meal. It's ideal as an autumn/winter starter preceding vegan roasts or other similar dishes that require some

effort – one often thinks 'What can I make as a starter that would be easy to prepare, not too many ingredients, light yet very flavoursome. Well, here it is for you – my warming mushroom miso magic broth – all for your (and your guests') pleasure.

NOTE : If you wish to make a meal of this, add some noodles at the end (see instructions on the packet if so).

INGREDIENTS

250g pioppini mushrooms – cut approx. ¼ inch from the bottom

2 Tbsp sesame oil

2 Tbsp osoya sauce

3 heaped tsp miso (mine was a rice one)

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Share 2 cups fresh baby leaf spinach (added at the very end)

1/2 pint warm water

Tbsp freshly ground ginger

1/8 tsp ground white pepper (optional)

to 3 spring onions, cut julienne

1 tsp vegan vegetable stock granules

METHOD

Having washed and drained your mushrooms, heat up the oil and fry them gently. When they are cooked, add the remaining ingredients (except for the spinach leaves) with half the water, and allow to simmer for a few minutes.

Now add the remaining water, and 5 minutes later, at the end, add the spinach. Cover, and put the heat off – the leaves will cook and soften in the hot broth.

Serve and enjoy !

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6 COMMENTS



sarah

January 20, 2016 at 6:52 pm

hello mariam,

i have a question. my son loves miso soup and your magic warming miso soup looks delicious but in the picture that accompanies the recipe, there appear to be noodles so are they missing from the ingredient list? and what kind asian noodle would you recommend to use? by the way, your recipes are amazing! thanks, sarah



Miriam

January 22, 2016 at 11:10 am

Hi there Sarah and thanks for dropping by here. There are 100% no noodles added to this soup, what you are seeing in the photos are pioppini mushrooms, their tails look like thick noodles so that's what you are seeing. Having said that, noodles of any sort would go well with this, so feel free to add them at the end – find something quick cooking and go for it. The advantage of adding them is that the soup would be more filling, be careful not to add to many, as most noodles swell up in volume. Let me know how it goes as and when. 😊

**daniel***February 8, 2016 at 1:30 pm*

thanks for the dish.really amazing.

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**Miriam***February 10, 2016 at 4:04 pm*

You're most welcoe Daniel, and hope you enjoy many more from my blog ! 😊

**Ilana***November 12, 2019 at 11:51 am*

Thank you for your beautiful recipes Miriam!

What type of mushroom can be substituted here? I've never seen these mushrooms.

And how long in advance can this be made?

Many thanks 🙏

**Miriam***November 12, 2019 at 6:48 pm*

Hi there Ilana and welcome here. Regarding the mushrooms, you can use any type you please, and it can be made a day in advance so long as it is kept in an airtight container and refrigerated of course. I look forward to your future comments on my blog.
