



# Milk Soup ( Kyoto ver.)

● 4 serving

## Ingredients

### Milk Soup

Ingredients	Amount(g・cc)
Milk	400ml
Butter	10g
Bacon	3 slices
Potato	130g
Onion	130g
Carrot	65g
Celery (stem)	35g
A)Water	300ml
A)Consomme Granules	2 tsp
Salt	1/3 tsp

### Topping

Ingredients	Amount(g・cc)
Fine Green Onion	Q.S.
Tofu Skin	80g
Soy Sauce	1/4 tsp

## Instructions

### Milk Soup

- 1 Peel the potatoes and carrots, and cut them into cubes(1cm x 1cm); Cut the onions and celery (with their strings removed) into thin slices; Cut the bacon into strips(2 cm)
- 2 Melt the butter in a pan; Add 1); Cook the onions until translucent
- 3 Add [A] to the pan; Once it boils, cover it and leave it to simmer for about 5 minutes; Add milk and remove it from the heat right before it boils; Season it with salt

### Topping

- 1 Cut the green onions into fine rings (If you are using local green onions that look like Japanese leeks, cut them into thin rings and put them in a zaru (a shallow bamboo basket). Soak them in water and rub them to remove sliminess)
- 2 Cut the tofu skins into bite size pieces and mix it with soy sauce
- 3 Top the soup base with green onions, then with tofu skins