



Milk Soup (Tokyo 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)
Raw Salmon Fillet	1 slice
Salt	a little
Clam (with shell)	100g
Salad Oil	1 tsp
White Wine	2 tbsp
Salt	1 pinch

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 Remove the bone from the salmon; Cut it into 4 equal parts; Sprinkle them with salt; Leave aside for about 5 minutes; Dry them with kitchen paper
- 2 Pour some vegetable oil into a frying pan; Heat it over high heat; Grill the salmon mentioned in 1) on both sides until they are nicely browned
- 3 Add white wine and clams to the pan; Cover it; Steam-fry it over medium heat for about 3 minutes; Season it with salt.
- 4 Top the soup base with the clams together with the sauce