

Green Coriander and Ginger Broth

Description

Deborah Madison says, " For extra flavor I add Chinese celery, lovage, or the Japanese herb shiso to the soup as it simmers, then sprinkle a few drops of roasted peanut oil into each bowl once it is served. Serve within the hour and the green sparkle of the cilantro pervades."

Ingredients

- 6 dried shiitake mushrooms
- 1 1/2 tbsp roasted peanut oil
- sea salt (to taste)
- 2 tsp finely diced jalapeno chile
- 2 tsp minced garlic
- 1/3 cup cilantro stems, finely chopped
- 2 bunch scallions, including 2-3" greens, finely sliced
- 1 cup finely diced celery or thinly sliced chinese celery
- 1/2 ctn (8-10) oz. soft tofu packed in water, drained and cut into small dice
- 1/2 cup chopped cilantro leaves
- 1 tsp soy sauce, or to taste, plus extra for serving
- 2 slice fresh ginger, 1 1/2" thick, smashed

Instructions

1. Cover the mushrooms with 5 cups of boiling water and set aside while you dice and chop the vegetables.

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2. Heat a soup over medium-high heat (D.M. uses a flat bottomed wok-shaped pan here) and add the oil. When hot, add the ginger and 1/2 teaspoon salt, give a stir, then add the chile and garlic and stir-fry for 2 minutes, adding the cilantro stems during the last 20 seconds or so. Reduce the heat to medium, add the scallions, and cook until bright green, about 3 minutes. Next add the celery, another 1/4 teaspoon salt, then the soaking water from the mushrooms poured through a fine strainer, squeezing the mushrooms when you remove them from their water to get every little drop.
3. While soup is simmering, thinly slice the mushroom caps, and add them to the soup. Cook for 8-10 minutes. Add the tofu, give it 2 minutes to heat through, then add the chopped cilantro and soy sauce.
4. Serve the soup with a few drops of roasted peanut or sesame oil in each bowl and extra soy sauce for those who wish.

Notes

Roasted Peanut oil by Loriva. www.loriva.com