

Mushroom Miso Egg Drop Soup

A comforting, savory, and incredibly fast umami rich soup featuring velvety strands of duck egg.

PREP TIME

5 Minutes

COOK TIME

5–10 Minutes

YIELDS

2 Servings

INGREDIENTS

- **2 pouches (17g each)** Fresh Miso Paste
- **¼ cup** Baby Portobello Mushrooms (sliced)
- **¼ cup** Enoki Mushrooms
- **1** Duck Egg (beaten)
- **1–2 tsp** Fresh Garlic (minced)
- **OPTIONAL GARNISHES:**
- **4 sheets** Seaweed (*crumbled*)
- **1–2 tsp** Jalapeño (*diced*)
- **1–2 tsp** Red Onion (*diced*)
- **1 tbsp** Red Bell Pepper (*diced*)

DIRECTIONS

- 1. Build the Broth Base:** Bring 1½ cups of water to a gentle boil in a small pot. Add the 2 fresh miso pouches and stir thoroughly until the paste is completely dissolved and combined.
- 2. Simmer Mushrooms:** Lower the heat slightly to medium. Toss in your sliced baby portobello mushrooms, enoki mushrooms, and minced garlic. Let cook for 3–5 minutes, stirring occasionally until the mushrooms are tender and aromatic.
- 3. Drop the Egg:** Turn the heat down to a low simmer. Slowly pour in your beaten duck egg in a thin stream while simultaneously using a fork to gently swirl the broth in a clockwise circle. This technique creates beautiful, light ribbons of egg.
- 4. Garnish & Serve:** Remove the pot from the heat. Ladle the hot soup evenly into two bowls. Top with crumbled seaweed, diced jalapeño, red onions, and red peppers as desired for fresh texture and a pop of color.

Chef's Note: Duck egg yolks are naturally denser and richer than chicken eggs, which translates to incredibly silky and robust ribbons in an egg drop soup. For the best texture, ensure your broth is at a very gentle simmer (not a rolling boil) when adding the egg so it doesn't break into tiny pieces.