

## **KOMBU POWDER**

### **UTENSILS:**

baking sheet  
suribachi and pestle  
small (2-cup) jar or container with lid for storing

### **INGREDIENTS:**

4-5 strips of kombu, about 10-12 inches long

### **PREPARATION:**

1. Place unwashed kombu on the baking sheet and place in the oven.
2. Set the oven at 3500F and bake for 15-20 minutes, until the kombu becomes dark and crisp but not burned or charred.
3. Remove the kombu and allow it to cool slightly.
4. Crumble the roasted kombu in your fingers and let it drop into the suribachi.
5. Slowly grind the kombu with a steady circular motion of the pestle until it becomes a fine powder.
6. Pour into a jar or container. Tighten the lid and place in the cupboard or on your table.