



Red Miso

Product Images



Description

Red miso gains its dark colour from the longer fermentation time and addition of the richer colour barley. Excellent for a traditional flavour full miso soup this miso can also be used to marinate meat fish and vegetables and can be added to any soup where a rich umami flavour is called for. Pair with our kombu for an excellent quality miso soup.

Additional Information

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Ingredients	Soya Beans, Barley, Salt
Size	500g
Pack Size	1
Storage Instructions	Store in a cool, dark place. Refrigerate once open.
Country of Origin	Japan

