



Serves: 5 Cooking time: 50 minutes

INGREDIENTS:

For the sesame sauce for the soup (for Serve 1):

- 1-2 table spoons of soy sauce
- 5-6 table spoons of Tahini
- 1 tea spoon of chili oil
- 2 table spoons of thin sliced spring onion
- 2 tea spoons of rice vinegar
- 300cc of Chicken and Dashi stock
(use 150cc chicken stock and 150g water and 1 table spoon of Dashi powder)

For the sweet garlic and ginger pork mince (for Serve 5)

- 500g minced pork
- 10 table spoons of regular soy sauce
- 8-10 table spoons of brown sugar
- 1 table spoon of chili oil or chili powder
- 3 table spoons of sesame oil
- 3 table spoons of finely chopped/grated garlic
- 3 table spoons of finely chopped/grated ginger

For the eggs (for Serve 5)

- 3 cups of water,
- 3 table spoons of any vinegar
- 1 table spoon of salt
- 5 fresh eggs

To finish:

- 2 bags of GHANG's EGG NOODLES (or use another noodle)
- 5 large leaves bokchoy, blanched and chilled
- 20g finely sliced spring onions
- Chili oil (Ra-yu)



Dashi (Shimaya)

Dashi is fish stock (bonito left) and dried kelp stock (Konbu right).

You can get it at an Asian grocery shop

INSTRUCTIONS (how to cook)

1. First make pork mince. Add sesame oil , ginger and garlic in the frypan. After fragrance comes from the frypan, Stir-fry the minced pork until brown, add the other seasoning and carry on cooking until good and dry.
2. Make soft boiled egg.

Tap the bottom of each egg on a curved surface to make a small circular crack through the shell. Pour water into a sauce pan until enough to cover eggs and place the sauce pan on high heat. when it's boiling, adjust low heat and add salt, vinegar and eggs gently. Adjust the heat on medium and boil them for 7 mins. Remove the eggs from the water when they are done and put them in a bowl of cold water to stop the cooking and peel them.
3. Have everything ready and laid out, so you can work quickly. Have one pot ready with hot stock and another pot with boiling water, for cooking the noodles.
4. Make the sesame sauce. Place all the ingredients in a bowl and mix until smooth. When you pour hot stock then whisk until the tare(sauce) has made the stock creamy.
5. Cook the noodles and bok choy, drain and divide between the 5 bowls. Top with egg (cut in halves), ground pork, bok choy and finely sliced spring onions. Finish with as much chilli oil as you dare, and serve.



ITADAKIMASU !!! (THANK YOU FOR THE MEAL and LET'S EAT!!!)



Easy Bone Broth Soup with Chicken Wings in a Rice Cooker (Slow cooker)



8 servings



60 minutes

INGREDIENTS

Chicken wings: 1 kg

Water: 2 liters, Salt: about 10g

bonito or kombu Dashi (kelp) Powder 6g x 2
dried kelp (if possible 2 pcs (5 cm x 10 cm))

Ginger: 100g

Shallots: 2-3 stalks

[DASHI POWDER CLICK HERE](#)

DIRECTIONS

1. Cut the ginger into slices about 0.5cm thick. Cut the green parts of the shallots and set aside.
2. Cut the daikon radish into bite-sized irregular pieces.
3. Place the chicken wings, ginger, shallots, and all other ingredients into the rice cooker (slow cooker).
4. Adjust the amount of water and seasoning according to the size of your rice cooker.
5. Once all ingredients are added, press the "cook" button on the rice cooker.

When the water in the rice cooker begins to boil and steam starts to come out, cancel the cooking setting and switch to "keep warm." If you leave it on the cooking mode, it will continue cooking until all the water in the rice cooker evaporates, so be careful. Leave it on "keep warm" overnight, and the next day you will have a delicious bone broth soup with tender chicken meat.



NOTES

You can enjoy the soup as it is, or use it to make various dishes such as chicken meatball hot pot, miso soup with bone broth (adding grass-fed butter will turn it into a luxurious butter miso soup), bone broth ramen with noodles, or mixed rice using the soup. You can also shred the chicken wings and use them in dishes like Bang Bang Chicken Salad or fried rice.