



Serves: 5 Cooking time: 50 minutes

INGREDIENTS:

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

- 3 table spoons of Tahini
- 1 table spoons of Miso
- 1 tea spoon of chili oil
- 2 table spoons of thin sliced spring onion
- 2 tea spoons of rice vinegar
- 400ml of Chicken and Dashi stock or 400ml your Bone broth Soup
(use 200ml chicken stock and 200ml water and 1 table spoon of Dashi powder)

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

- 500g minced pork
- 6 table spoons of regular soy sauce
- 5-6 table spoons of brown sugar or 4 - 5 Table spoons of Honey
- 3 table spoons of sesame oil
- 1 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 any noodles)
- 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.
* Extra info: Marinated egg. Mix 50ml soy sauce, 50ml mirin, 50ml water, and optional dashi powder/sugar/ginger in a bowl. Submerge peeled eggs, cover with cling wrap, and refrigerate 4 hours or overnight. Serve as is or as a topping.
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!!)