

MISO RAMEN NOODLE



Serves: 5 Cooking time: 40 minutes

INGREDIENTS:

For the stir fried vegetables and pork belly (Serves 5):

- 500g marinated sliced pork belly
- 5 tablespoons Konbu Tsuyu (Japanese-style multipurpose soup base)
- 2 tablespoons finely grated ginger (for marinade)
- ¼ cabbage (roughly chopped)
- 1 carrot (thinly sliced)
- 1-2 bags bean sprouts
- 3 tablespoons sesame oil
- 2 tablespoons finely chopped or grated garlic
- 2 tablespoons finely chopped or grated ginger
- Salt & pepper to taste

For the boiling noodle (Serves 5):

- 1 bag of Egg Noodle THIN or 2 bags of GHANG's EGG NOODLES (or use any other noodles)
- 5 cups of water (for boiling)

For the Miso Ramen soup (Serves 1 bowl each (5)):

- 1-2 table spoons of Tahini
- 3-4 table spoons of Miso(White or mix(white and red))
- 300ml of Bone broth(Chicken wings see the recipe)



Dashi(Shimaya) Mix



KONBU TSUYU

Dashi is fish stock (bonito). You can get it at an Asian grocery shop
Konbu tsuyu is concentrated seasoning of dashi,sake,mirin and soy sauce.

INSTRUCTIONS (how to cook)

1. Marinate the Pork

Mix pork belly with Konbu tsuyu and grated ginger. Set aside while preparing other ingredients.

2. Stir-Fry

Heat sesame oil in a frypan. Add garlic and ginger and cook until fragrant. Add pork belly and cook until browned. Remove from pan. In the same pan, add carrot and cabbage and cook until softened.

3. Prepare the Broth

In a saucepan, heat the bone broth and dashi powder (if using). Return the pork and vegetables to the broth. Add fresh bean sprouts at the end (they cook quickly).

4. Prepare for Assembly

Have one saucepan with hot broth ready and another with boiling water for noodles.

5. Cook the Noodles

Loosen the noodles and cook according to package instructions. Cook slightly al dente (about 15 seconds less than recommended).

6. Prepare the Bowls

Place miso paste and tahini into each of the 5 bowls. Mix until smooth. Ladle hot broth into each bowl and whisk until creamy.

7. Assemble

Drain noodles and divide into bowls. Top with pork, vegetables, shallots, sesame seeds, and chili oil (if using).

Serve immediately.



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