

Homemade Ramen soup (dashi broth, noodles, bacon, corn, mushrooms, egg, peas |

Recipe for 4 portions

Description

One of the best and most comforting meals you can eat in winter.

Note

It is possible to replace the pea leaves with bok choy minced with a knife.

Ingredients

Dashi step 1

- 2 Liter(s) Chicken stock
- 150 Gr Bacon
- 50 Gr Dried shiitake
- 125 Gr Miso

Dashi step 2

- 25 Gr Bonito
- 1 Unit(s) Kombu
- 1 Bunch(es) Green onion
- 50 Gr Cornstarch

Garnishes

- 100 Gr Corn
- 2 Handful(s) Sweet pea leaves
- 150 Gr Shiitake mushroom
- 2 Unit(s) Green onion
- 4 Unit(s) Egg
- 4 Portion(s) Pack of ramen noodles
- 2 Unit(s) Nori
- 150 Gr Snow peas

Pickled rehydrated shiitakes

- 250 Ml Rice vinegar
- 150 Ml Water
- 1 Pinch(es) Salt

Preparation

- Preparation time **30 mins**

Preparation

Slice the green onions and keep the greens and whites separate.

Finely slice the fresh shiitakes.

Boil the eggs for 6-7 minutes and then cool under cold water. Cut in half lengthwise and set aside.

Cook the ramen noodles in salted boiling water for 3-4 minutes (depending on size and brand).

Dashi step 1

Remove the bacon and mushrooms and set aside in individual bowls.

Start by heating your chicken broth without bringing it to a boil.

In a pot with a drizzle of oil, wilt the sweet pea leaves. Season with salt to taste.

Cut the bacon into thick slices and then make 2 inch squares. Add to the chicken stock.

Add the dehydrated shittakes to the stock. Add the miso to the stock, stir well to combine and let simmer without boiling for roughly 45 minutes.

Dashi step 2

Once you have removed the bacon and mushrooms from the broth, add the bonito as well as the kombu (make sure to rinse the kombu under cold water before using). Let simmer for roughly 45 minutes and then add the whites of the green onions and turn down to minimum. Let cook another 15 minutes. Taste and add salt if necessary.

You can add corn starch combined with cold water if you wish to have a thicker dashi.

Pickled Mushrooms

Combine all of the ingredients for the pickling liquid (except for the mushrooms) in a sauce pot and bring to a boil. Add the mushrooms and continue to boil for one minute, remove from heat and let rest for at least 10 minutes.

Plating

In each bowl, start by making a bed of ramen noodles. Start garnishing with the eggs, pea leaves, corn, pickled and fresh mushrooms, the green onions and some roasted nori leaves.

Pour the hot ramen broth on the soup at the last minute and serve.

Bon appétit!