

# Ramen soup, ginger and sesame oil broth, shiitake mushrooms and tofu |

Recipe for 4 portions



## Description

A ramen noodle soup, infused with ginger and sesame oil. Garnished with shiitake mushrooms and silken tofu.

## Note

You can easily make this a main course by adding shrimp or another protein of your choice.

## Ingredients

### Broth

- 1.50 Liter(s) Chicken stock
- 45 Gr Fresh ginger
- 15 Ml Fish sauce Nuoc-mâm
- 30 Ml Soy sauce
- 5 Ml Roasted sesame oil
- 10 Sprig(s) Coriander
- 2 Unit(s) Green onion

### Garnishes

- 200 Gr Tofu
- 2 Leaf(ves) Nori seaweed
- 2 Unit(s) Egg
- 4 Unit(s) Shiitake mushroom
- 2 Unit(s) Green onion
- 200 Gr Asian style noodles

## Preparation

- Preparation time **30 mins**

### Preparation

Boil the eggs for 10 minutes, then cool, peel and cut in half.

Cook the noodles in boiling salted water for 3 minutes, then strain.

Slice the shiitake mushrooms and nori sheets.

Cut the tofu into cubes and the green onions into slices diagonally.

### Broth

Place all of the ingredients into a large sauce pot.

Bring to a boil and then lower to minimum and let infuse for 30 minutes.

Pass through a fine mesh sieve and set aside.

### Plating

Place the noodles in your bowls and top evenly with the garnishes.

Pour the hot stock on top and serve!

**Bon appétit!**