

Ramen soup, ginger and sesame oil flavored broth, Shiitake mushrooms and tofu - Virtual Workshop Version

Recipe for 4 persons

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.

You can also make it vegetarian with a vegetable broth instead of chicken broth.

Ingredients

Broth

- 1 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 **30.00 mins**

Plan before the video course

Ingredients

Make sure you have all your ingredients, as well as salt, pepper and oils.

Materials

- 1 Cutting board, 1 Large knife (chef), 1 Small knife (office), peeler.
- 1 medium saucepan (cooking eggs + noodles).
- 1 large saucepan (cooking the broth)
- 1 Strainer or Chinois

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!