



RAMEN NOODLE SOUP

Ramen Noodle Soup

Ramen is a noodle soup dish that was originally imported from China and has become one of the most popular dishes in Japan. Ramen are inexpensive and can be found in virtually every corner of the country. There are countless regional variations of this common noodle dish, and it is easy and quick to cook.

Ready in: 40 minutes

Servings: 4

Ingredients

700 ml chicken stock
3 garlic cloves, halved
4 tbsp. soy sauce
1 tsp. Worcestershire sauce
thumb-sized piece of ginger, sliced
½ tsp. Chinese five spice
pinch of chili powder
1 tsp sugar
375 grams ramen noodles
400 grams sliced cooked pork
2 tsp. sesame oil
100 grams baby spinach
4 tbsp. sweetcorn
4 boiled eggs, peeled and halved
1 sheet dried nori, finely shredded
sliced green spring onions or shallots
sprinkle of sesame seeds

1. Mix the chicken stock, halved garlic cloves, soy sauce, Worcestershire sauce, ginger, five spice powder and a pinch of chili powder with and 300 ml water in a stockpot or large saucepan.
2. Bring the broth to the boil, then reduce the heat and simmer for 5 minutes.
3. Taste the stock and add 1 tsp sugar or a little more soy sauce to make it sweeter or saltier to your liking.
4. Cook the ramen noodles according to the pack instructions, then drain and set aside.
5. Slice the cooked pork and fry it in sesame oil until it is just starting to brown, then set aside.
6. Divide the noodles between four bowls. Top each with a quarter of the meat, spinach, sweetcorn and two boiled egg halves each.
7. Strain the stock into a clean pan, then bring to the boil once again.
8. Divide the stock between the bowls, then sprinkle over shredded nori, sliced spring onions or shallots and a sprinkle of sesame seeds. Allow the spinach to wilt slightly before serving.

Enjoy!